

## SUNDAY

Two courses £24.95 • Three courses £29.95

### STARTERS

Soup of the Day **V**

Croutons, grated cheese

Twice Baked Cheese Soufflé **V** | 516 kcal  
Add smoked haddock | 37 kcal (£4 supplement)

Spiced Whitebait

Sriracha mayo | 459 kcal

Steamed Mussels **GF**

Cornish cider, crème fraîche, served with warm crusty bread | 306/616 kcal

Potted Ham Hock

Date and tamarind chutney, toasted sourdough | 301 kcal

### ROASTS & MAINS

*All roasts are served with roasted root vegetables, potatoes, seasonal greens and gravy*

Beef Sirloin

Yorkshire pudding, horseradish sauce | 775 kcal

Slow-Cooked Pork Shoulder

Crackling, apple sauce | 912 kcal

Roast Chicken

Sage and onion stuffing, bread sauce | 752 kcal

Nut Roast **V**

Homemade nut roast with vegetarian gravy | 624 kcal

Butternut Squash Risotto **V,VGA**

Toasted pumpkin seeds, crispy cavolo nero and cheesy onion crunchies | 366/729 kcal

Catch of the day

Please ask for today's catch

### SIDES

Skinny Fries **VG, GF** | 255 kcal **5**

Thick Cut Chips **VG, GF** | 294 kcal **5**

Posh Fries with Parmesan & Truffle **GF** | 296 kcal **6**

Colcannon Mash, Butter Sauce **V, GF** | 288 kcal **5**

Pigs in Blankets | 488 kcal **5**

Seasonal Greens **V, GF** | 189 kcal **5**

Mixed House Salad **VG, GF** | 136 kcal **5**

Roast Root Vegetables **VG, GF** | 236 kcal **5**

Cauliflower Cheese **V** **6**

Cream sauce, aged cheddar, regato | 366 kcal

 @SidmouthHarbourHotel

**V** vegetarian • **VG** vegan • **VGA** vegan option available • **GF** gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

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# UPPER DECK

• BAR & RESTAURANT •