

HARBOUR

KITCHEN

SUNDAY

Two courses £24.95 • Three courses £29.95

STARTERS

Salt & pepper squid

Panko crumb, 'nduja mayo, lime | 362 kcal

Pork & pheasant terrine

Bramley apple butter, pickled mushrooms, sourdough crisps | 389 kcal

Roast pumpkin arancini **V**

Smoked mozzarella, rocket pesto | 513 kcal

Twice baked cheese soufflé **V**

Aged cheddar, cream sauce | 516 kcal

Smoked salmon rillettes **GF**

Salmon belly, cream, citrus and fennel salad | 414 kcal

Curried cauliflower soup **VG**

Crispy onion bhaji, coriander | 376 kcal

MAINS & ROASTS

Fish & chips

Thick cut chips, smashed peas, tartare sauce | 844 kcal

Squash & sage autumn risotto **V, VGA**

Mascarpone, thyme, crispy hen's egg | 788 kcal

Stone bass **GF**

Crushed new potatoes, salsa verde | 544 kcal

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

Beef sirloin

Yorkshire pudding, horseradish sauce | 775 kcal

Roast chicken

Sage and onion stuffing, bread sauce | 752 kcal

Nut roast **VG**

Cashews, dried cranberries, vegetarian gravy | 624 kcal

SIDES

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

Posh fries with Parmesan & truffle **GF** | 296 kcal **6**

Thick cut chips **VG, GF** | 294 kcal **5**

Pigs in blankets | 488 kcal **5**

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

Roast root vegetables **VG, GF** | 236 kcal **5**

Mixed house salad **VG, GF** | 136 kcal **5**

Cauliflower cheese **V** **6**

Cream sauce, aged cheddar, regato | 366 kcal

 @BristolHarbourHotel

V vegetarian • **VG** vegan • **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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