

HARBOUR

KITCHEN & BAR

EASTER SUNDAY

Two courses £29.95 • Three courses £34.95

STARTERS

Soup of the day V
Croutons, grated cheese

Twice baked cheese soufflé V
Add smoked haddock (£4 supplement)

Potted ham hock
Date and tamarind chutney, toasted sourdough

Grilled asparagus V
Crispy feta, rocket and truffle dressing

Smoked haddock & leek fish cake
Spinach and lovage butter sauce

Grilled fillet of mackerel GF
Celeriac slaw, smoked tomato and scallion dressing

MAINS & ROASTS

Harbour fish & chips GFA
Thick cut chips, smashed peas, tartare

Chargrilled aubergines VG
Mint, pine nuts, chermoula

Pan-fried fillet of hake
Saffron potatoes, spinach, shellfish cream

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

Beef sirloin
Yorkshire pudding, horseradish sauce

Slow roasted shoulder of lamb
Mint sauce, lamb gravy

Roast chicken
Sage and onion stuffing, bread sauce

Nut roast V
Homemade nut roast with vegetarian gravy

SIDES

Skinny fries VG, GF 5
Posh fries with Parmesan & truffle GF 6
Thick cut chips VG, GF 5
Creamy mash V, GF 5
Pigs in blankets 5

Seasonal greens V, GF 5
Roast root vegetables VG, GF 5
Mixed house salad VG, GF 5
Cauliflower cheese V 6
Cream sauce, aged cheddar, regato

 @PadstowHarbourHotel

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. 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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