BAR + RESTAURANT

EASTER SUNDAY MENU

Three courses £39

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Twice Baked Cheese Soufflé GFA

Aged cheddar, cream sauce | 747 kcal

Black Fig & Burrata V

Confit almond, honeycomb, basil, music bread | 422 kcal

Gin-Cured Sea Trout GF

Yoghurt purée, cucumber and apple salsa | 347 kcal

Duck Carpaccio GF

Glazed figs, cherry balsamic, goat's cheese, chicory hearts | 417 kcal

Market Fish of the Day GFA

Served whole, grilled or poached

Flat Iron Chicken

Chargrilled Tenderstem®, preserved lemon, chilli | 917 kcal

Porcini & Sweet Potato Wellington VG

Kale and mushroom duxelles | 566 kcal

Herb Crusted Cod GFA

Chorizo, tomatoes, chickpea and white beans | 917 kcal

THE BELOW ROASTS ARE SERVED WITH ROASTED ROOT VEGETABLES, POTATOES, SEASONAL GREENS, CAULIFLOWER CHEESE AND GRAVY

28 Day Aged Beef Sirloin

Yorkshire pudding, horseradish sauce 1775 kcal

Garlic, rosemary, Yorkshire pudding, mint sauce | 891 kcal



Mac & Three Cheese

Mozzarella, aged cheddar, Parmesan | 422 kcal

Skinny Fries VG, GF | 225 kcal

Truffle & Parmesan Fries GF | 296 kcal

Seasonal Beans & Greens V, GF | 189 kcal

£5

Green Salad V. GF

£5

£6

£5

£6

MP

House dressing, radish, crispy shallots 172 kcal

Affogato V

Ice cream with espresso poured over | 60 kcal

Dark Chocolate Tart VG

Brown sugar, raspberry sorbet | 616 kcal

Passion Fruit Tart V

Lemon curd sauce and hazelnut praline | 488 kcal

Selection of Three West Country Cheeses

Chutney and biscuits | 650 kcal

Join the club @harbour_beachclub

v vegetarian • vg vegan • GF gluten-free • GFA gluten-free available

HARBOUR

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