# -ROOM SERVICE-

Availble from 12pm to 10pm Please dial 4080 on your room phone to order. £5 Tray charge applies

#### starters

New Season English Asparagus, hollandaise sauce, poached hen's egg v 388kcal 10

Salt & Pepper Squid, panko crumb, 'nduja mayo, lime 362 kcal 12

Ham Hock & Spring Pea Terrine, piccalilli, toasted sourdough 538 kcal 10

Whole Tiger Prawns, samphire, lemon, ciabatta 159 kcal 14

Peas, Mint & Broad Beans, toasted sourdough, vegan feta cheese VG 388 kcal 8

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal 12

## harbour classics

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal 19

Harbour Hamburger, lettuce, tomato, burger relish, brioche bun, fries 892 kcal 19

Add West Country cheddar or blue cheese 112/141 kcal 2

Add maple-cured slab bacon 201 kcal 2.5

 $\textbf{Seafood Linguine}, \textit{prawns}, \textit{squid and mussels}, \textit{rich tomato bisque 612 kcal} \hspace{0.1cm} \textbf{24}$ 

Twice Baked Cheese Soufflé, aged cheddar, cream sauce V 516 kcal 9.95 Add smoked haddock 112 kcal 4

### mains

Flat Iron Steak Frites, bone marrow butter, rosemary salted fries 817 kcal 23
Cauliflower Kiev, Tenderstem® broccoli, watercress pesto V 710 kcal 19
Wild Garlic Tagliatelle, sunflower seed pesto, basil and lemon VG 677 kcal 19
Breaded Chicken Schnitzel, rocket and tomato salad, fried hen's egg 917 kcal 19
Herb Crusted Cod, chorizo, tomatoes, chickpeas and white beans GF 917 kcal 24
Lamb Rump, sweet young peas, broad beans, bacon, baby gem 813 kcal 25

28-day Himalayan Dry-Aged 8oz Sirloin, watercress, roasted tomato, your choice of steak sauce 873 kcal 27 Steak Sauces, béarnaise 397 kcal • green peppercorn 201 kcal • chimichurri 182 kcal • bone marrow gravy 115 kcal 3

#### sides

Skinny Fries VG, GF 255 kcal  $\mathbf{5}$ 

Posh Fries, Parmesan and truffle GF 296 kcal 6

Thick Cut Chips VG, GF 294 kcal 5

Seasonal Greens V, GF 189 kcal 5

Cauliflower Cheese, cream sauce, aged cheddar, regato V 366 kcal 6

Mixed House Salad VG, GF 136 kcal 5

v vegetarian • vG vegan • GF gluten-free

(iii) @bristolharbourhotel

