

## SEASONAL THREE COURSES

### STARTERS

#### Steak Tartare

Cackleberry hen's egg, dripping toast | 318 kcal

#### Steamed Mussels **GFA**

Ocean cider, chorizo, cream, parsley, sourdough | 318 kcal

#### Twice Baked Cheese Soufflé **GFA**

Aged cheddar, cream sauce | 747 kcal

### MAINS

#### Flat Iron Chicken **GF**

Chargrilled Tenderstem®, preserved lemon and chilli | 917 kcal

#### Fillet of Sea Bass **GFA**

Chorizo, tomatoes, chickpea and white beans | 917 kcal

#### Smoked Tomato, Spinach & Broad Bean Gnocchi **VGA**

Cream sauce | 720 kcal

### SIDES

#### Skinny Fries **VG, GF** | 225 kcal

£5

#### Truffle & Parmesan Fries **GF** | 296 kcal

£6

#### Heritage Potatoes **V**

Soft herb butter | 312 kcal

£5

#### Buttery Mashed Potato **V, GF**

Chives | 318 kcal

£5

#### Mac & Three Cheese

Mozzarella, aged cheddar, Parmesan | 422 kcal

£6

#### Seasonal Beans & Greens **V, GF** | 189 kcal

£5

#### Green Salad **V, GF**

House dressing, radish, crispy shallots | 72 kcal

£5

### DESSERTS

#### Sticky Toffee Pudding **GF**

Caramel sauce and stem ginger ice cream | 659 kcal

#### Dark Chocolate Tart **VG**

Brown sugar, raspberry sorbet | 616 kcal

#### Passion Fruit Tart **V**

Lemon curd sauce and hazelnut praline | 488 kcal

Join the club [@harbour\\_beachclub](#)

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

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. Calories are an approximate guide only. 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.

HARBOUR

*Beach Club*

BAR + RESTAURANT