

Valentine's day

Three courses 45 per person

Starters

Twice Baked Cheese Soufflé **v**

Rich creamy soufflé, glazed cheese crust
Make it a Lobster Soufflé 10

King Scallop

Boudin noir, apple and watercress, nasturtium oil

Sea Bream Ceviche

Tiger's milk, pomelo, keta caviar, coriander oil

Wild Boar Terrine

Bramley apple and cider chutney, cornichons and toasted sourdough

Mains

Salmon Fillet

Surf clams, sea vegetables, sauce shellfish marinère

Pistachio Crusted Chicken

Heritage potatoes, wilted kale, mushroom and white wine velouté

Black Truffle & Burrata Ravioli **v**

Wild forest mushrooms, crispy sage butter

Thyme & Butter Basted Fillet of Beef **5** supplement

Pressed potato, parsley root purée, roast salsify, chanterelle, beef jus
Upgrade to Surf & Turf - Add three tiger prawns 10

Desserts

Passion Fruit & White Chocolate Cheesecake **v**

Mango sorbet, lime zest

Café Liégeois **v**

A sundae of coffee ice cream, meringue, cream and coffee liqueur

Three Seasonal Cheeses

Fig chutney, crackers

Valentine's Chocolate Indulgence **v** **10** supplement

Single-origin chocolate fondant, gold leaf, Madagascan vanilla ice cream

The finer details

V vegetarian

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR

KITCHEN