

Father's day

Two courses 32.95 • Three courses 38.95

Sourdough Boule, balsamic, olive oil and cultured butter **V** 5

Starters

Ham Hock & Pea Terrine, spiced pear chutney, watercress, toasted sourdough

Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing

Burrata Mozzarella, Heritage tomatoes, ciabatta croutons, basil, pesto **V, VGA**

Severn & Wye Smoked Salmon, soda bread, lemon

Twice Baked Cheese Soufflé, aged Cheddar, cream sauce **V** Add - Smoked Haddock 4

Mains

Flat Iron Steak, skin on fries, thyme salt, watercress, peppercorn sauce

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

Sweet Pea & Mint Ravioli, lemon and thyme pangrattato, vegan goat's curd **VG**

Roasted Fillet of Salmon, fennel, sea vegetables, new potatoes, citrus and Vermouth beurre blanc, dill

Roasts

All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers.

Nut Roast, homemade nut roast with vegetarian gravy **V**

Beef Sirloin, horseradish sauce

Roast Pork Shoulder, crackling, apple sauce

Chicken, sage and onion stuffing, bread sauce

Little Roasts 11.95 each

For our younger guests up to age 10.

Served with roast vegetables, roast potatoes and gravy.

Meat-Free Roast **V**

Roast Beef

Roast Chicken

Sides 6 each

Koffmann's Skinny Fries **VG**

Steamed Samphire, lemon, sea salt **V**

Seasonal Greens **V**

Mixed House Salad **VG**

Cauliflower Cheese, cream sauce, aged Cheddar **V**

Roast Potatoes & Root Vegetables **V**

To Finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream **V**

Passion Fruit Tart, lemon curd sauce and hazelnut praline

Classic Crème Brûlée, Madagascan vanilla infused cream **V**

Three Scoops of Ice Cream **V** & Sorbets **VG**,

Ask what flavours we have today!

The finer details

V vegetarian | **VG** vegan | **VGA** vegan option available

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. Adults require approximately 2000 kcal a day.

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