

PRIVATE & GROUP SOCIAL DINING

STARTERS

Twice Baked Cheese Soufflé **V**
Aged cheddar, cream sauce

Smoked Sea Trout
Lemon, yoghurt purée, cucumber and apple salsa

Potted Ham Hock
Date and tamarind chutney, toasted sourdough

Grilled Tiger Prawns **GFA**
Garlic butter, samphire, ciabatta

MAINS

Herb Crusted Cod **GFA**
Chorizo, tomatoes, chickpeas and white beans

Mushroom & Black Truffle Gnocchi **V, VGA**
King oyster mushrooms, sage, cream

French Trim Chicken Breast **GF**
Chargrilled Tenderstem®, preserved lemon and chilli

Flat Iron Steak
Green peppercorn sauce, rosemary salted fries

DESSERTS

Sticky Toffee Pudding **V**
Warm with a rich toffee sauce and vanilla bean ice cream

Dark Chocolate Tart **V**
Milk chocolate tuille, pistachio ice cream

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

Selection of Three Local Cheeses
Served with chutney and biscuits

 @Harbour_Hotels

V VEGETARIAN • **VG** VEGAN • **GF** GLUTEN-FREE

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. All prices are inclusive of VAT.

HARBOUR

HOTELS