

PRIVATE & GROUP SOCIAL DINING

TWO COURSES FROM £29.50 • THREE COURSES FROM £37.50

STARTERS

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

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

Chicken Liver Pâté **GF**
Onion jam, soft herb salad, ciabatta bread

Vietnamese Spring Rolls **VG, GF**
Spicy peanut dip

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

White Chocolate & Strawberry Eton Mess **GF**

Chocolate & Clementine Tart **VG, GF**
Raspberry sorbet

Three Scoops of Ice Cream **V, GF**

Selection of Three Local Cheeses
Served with chutney and biscuits

 @Harbour_Hotels

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. All prices are inclusive of VAT.

HARBOUR

HOTELS