

Seasonal Three Courses

Two courses 27.95 • Three courses 32.95

Starters

Chicken Liver Parfait, toasted brioche, red onion marmalade, cornichons 516 kcal

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal

Spring Salad, broad beans, spring peas, radish, watercress and aged Kern **V** 409 kcal

Mains

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal

Wye Valley Asparagus Ravioli, ricotta and tarragon, light butter emulsion **V** 695 kcal

Flat Iron Chicken, chilli and garlic charred broccoli, lemon tahini dressing, crispy shallots 968 kcal

Sides

Skinny Fries **VG** 225 kcal 5

Truffle & Parmesan Fries 296 kcal 7

Cornish New Potatoes, minted butter **V** 296 kcal 7

Mac & Cheese, mozzarella, aged cheddar, Parmesan 422 kcal 7

Tenderstem® Broccoli, confit garlic, chilli **V** 187 kcal 6

Green Salad, house dressing, radish, crispy shallots **V** 72 kcal 5

To Finish

Chocolate Ganache, candied pistachios, vanilla ice cream, milk chocolate tuile **V** 677 kcal

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream **V** 659 kcal

Three Scoops of Ice Creams **V & Sorbets **VG**,**
ask what flavours we have today!

The finer details

V vegetarian | **VG** vegan

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.

Adults require approximately 2000 kcal a day.

HARBOUR

Beach Club

BAR + RESTAURANT