

Valentine's specials

Three courses, served as sharing boards for the table

59 per person

To Start

Local Cured Meats

Feta stuffed peppers, olives, pickles, homemade focaccia

Main Course

Chateaubriand

Lime-crusted oysters, scallops in shell, Malibu foam, sweet chilli tiger prawns, truffle and Parmesan fries, heritage tomato and basil salad

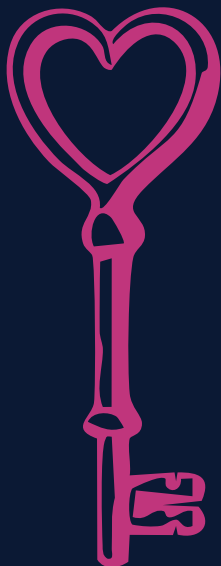
To Finish

Chocolate Pavé

Chocolate crisp, cherry sorbet, cherry gel, Baileys truffles

The finer details

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

HOTELS

