

# Sunday

Two courses 26.95 • Three courses 31.95

Selection of Fresh Bloomer Bread, olive oil and balsamic vinegar **V** 352 kcal 5

## Starters

Soup of the Day, croutons, grated cheese, *ask about today's seasonal flavour* **V, VGA**

Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal

Whipped Goat's Curd, pickled carrots, cashew nut dukkah, rocket pesto **V** 488 kcal

Chicken, Apricot & Pancetta Terrine, plum and apple chutney, toasted sourdough 547 kcal

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

Twice Baked Cheese Soufflé, aged Cheddar, cream sauce **V** 516 kcal *Add Smoked Haddock* 112 kcal 4

## Mains

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

Sautéed Leek, Hot Honey & Taleggio Ravioli, brown butter, fried sage **V** 798 kcal

Roast Fillet of Salmon, new potatoes, samphire, crab bisque 740 kcal

Gnocchi with Wild Mushrooms & Cavolo Nero, crème fraîche **VGA** 712 kcal

## 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.*

Beef Sirloin, horseradish sauce 775 kcal

Chicken, sage and onion stuffing, bread sauce 717 kcal

Nut Roast, homemade nut roast with vegetarian gravy 624 kcal

## Sides 6 each

Koffmann's Fries **V** 144 kcal

Posh Fries, Parmesan and truffle oil 296 kcal

Steamed Samphire, lemon **V** 108 kcal

Seasonal Greens **V** 189 kcal

Mixed House Salad **VG** 136 kcal

Buttered New Potatoes **V** 296 kcal

## To Finish

Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream **V** 659 kcal

Pavlova, winter berry compote, berry coulis, vanilla cream **V** 487 kcal

Selection of Three West Country Cheeses, chutney and biscuits 698 kcal 5 supplement

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

*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.

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

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KITCHEN