Sunday

Two courses 28.95 • *Three courses* 32.95

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
Glazed Goat's Cheese, heritage beetroot, balsamic dressing V 488 kcal
Air-dried Beef, buffalo mozzarella, sun-blushed tomatoes, mizuna, basil and tomato emulsion 425 kcal
Smoked Salmon, soda bread, lemon 214 kcal
Twice Baked Cheese Soufflé, aged Cheddar, cream sauce V 516 kcal

Mains

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal
Squash & Sage Ravioli, brown butter, crispy sage, toasted hazelnuts, vegetarian Parmesan V 645 kcal
Smoked Tomato & Kale Risotto, mascarpone, lemon pangrattato V 625 kcal
Fillet of Sea Bass, new potatoes, samphire, crab bisque 740 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
Apple & Blackberry Crumble, crème anglaise V 574 kcal
Warm Dark Chocolate Brownie, vanilla ice cream, honeycomb and chocolate sauce 938 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

KITCHEN