

Sunday

Two courses 26.95 • Three courses 31.95

Chargrilled Bloomer, oil and balsamic **V** 352 kcal 5

Starters

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

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

Burrata, sweet basil, heirloom tomato, sourdough crisp **V** 544 kcal

Ham Hock & Pea Terrine, spiced pear chutney, watercress, toasted sourdough 582 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

British Sweet Pea & Mint Ravioli, olive oil emulsion **VG** 611 kcal

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

Massaman Vegetable Curry, potatoes, red peppers and green beans, chickpeas, jasmine rice and crackers **V, VGA** 788 kcal

Add Chicken 117 kcal | *Beef* 189 kcal | *Prawns* 176 kcal 6

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

Maple Glazed Heritage Carrots **V** 404 kcal

Buttered New Potatoes **V** 296 kcal

To Finish

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

Pavlova, summer 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

KITCHEN