

New Year's Eve

Six courses

Canapés on Arrival

Starters

Stuffed Fig v

Blue moon, hazelnut brittle, watercress

Sea Trout

Cured, fried, clementine, crostini

Rabbit Loin

Marmalade, cucumber, chervil, pickles

Pigeon Breast

Celeriac, seeds, grape, jus

Sorbet Course

Mains

Yogurt & Potato Dumplings v

Romanescu, foraged mushrooms, chervil, lemon

Salmon, Cod & Ray-Wing

Nectarine, gnocchi, herbs, red wine

Lamb Rack

Carrot, shallot, pear, dauphinoise potatoes, blackberry jus

Venison Fillet

Fondant potato, savoy cabbage, chocolate cherry jus

Local Cheese Taster

To Finish

Vanilla Yogurt Panna Cotta

Orange, pistachio, cocoa nib

Chocolate Delice

Fig, port, brandy snap

Blackberry Parfait

White chocolate, apple, crème de mûre, honeycomb

The finer details

V vegetarian

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

KITCHEN