

Sunday

Two courses 26.95 • Three courses 31.95

Starters

Asparagus Soup, wild garlic and crème fraîche **V** 388 kcal

Steak Tartare, pickles, bone marrow toast, watercress and horseradish 411 kcal

Burrata, asparagus, sauce vierge **V** 417 kcal

Steamed Mussels, white wine and garlic broth, served with warm crusty bread 319 kcal

Twice Baked Cheese Soufflé, aged cheddar, cream sauce **V** 516 kcal

Add Smoked Haddock 112 kcal 4

Mains

Market Catch of the Day, sourced daily from trusted local suppliers

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

Harbour Hamburger, lettuce, tomato, burger relish, brioche bun, fries 892 kcal

Add West Country Cheddar 112 kcal *or Blue Cheese* 141 kcal 2

Add Maple-Cured Slab Bacon 201 kcal 2.5

Massaman Tempeh & Vegetable Curry, jasmine rice and crackers **VG** 788 kcal

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

Roasts

All our Sunday Roasts come are served with roast potatoes, Yorkshire pudding, braised red cabbage, cauliflower cheese, creamed leeks, seasonal vegetables & lashings of gravy. Please ask our servers to find out the seasonal veg of the day.

Our meat is responsibly sourced from trusted UK producers.

Umami Braised Beef Short Rib 875 kcal

Rosemary, Garlic & Anchovy Lamb Shoulder 982 kcal

Tempeh & Onion Marmalade Wellington **VG** 671 kcal

Sides

Skinny Fries **VG** 255 kcal 5

Steamed Samphire, lemon, sea salt **V** 108 kcal 6

Seasonal Greens **V** 189 kcal 5

Mixed House Salad **VG** 136 kcal 5

Roasted Root Vegetables, honey, thyme **V** 347 kcal 5

To Finish

Salted Caramel & Chocolate Crèmeux Delice, milk ice cream **V** 575 kcal

Chocolate Ganache, candied pistachios, vanilla ice cream, milk chocolate tuile **V** 677 kcal

Banoffee Pie, banana, caramel, ginger, chocolate and Chantilly cream **V** 483 kcal

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

Ask what flavours we have today!

The finer details

V vegetarian | **VG** vegan

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