

# Sunday

Two courses 26.95 • Three courses 31.95

## Starters

Garden Pea & Spring Onion Soup, crème fraîche, crispy shallots **VGA** 309 kcal

Beef Tartare, taleggio cheese, truffle egg yolk, toasted brioche, nasturtium 512 kcal

Burrata, nori and bean salad, lemon vinaigrette **V** 428 kcal

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

Isle of Wight Tomato Salad, Pecorino, pickled mustard seeds, basil and tomato essence **V** 227 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

Cod & Crab, fillet of cod topped with a crab and herb crust, crushed peas and a light butter sauce 789 kcal

Seafood Burger, cod, crab, prawns, citrus slaw, Sriracha mayo, fries 945 kcal

## Roasts

*All our Sunday Roasts come are served with roast potatoes, Yorkshire pudding, hispi cabbage, cauliflower & cheese, trio of beans and 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

Herb Crusted Loin Of Lamb 791 kcal

Apricot & Chervil Tempeh Pave **VG** 733 kcal

## Sides

Koffmann's Fries **V** 255 kcal 5

Herb & Parmesan Fries 312 kcal 6

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

Seasonal Greens **V** 189 kcal 5

Mixed House Salad **VG** 136 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

Pistachio, Strawberry & Cherry Mess, black pepper  
and thyme marinated strawberries, maraschino cherries,  
pistachio meringue **V** 474 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

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KITCHEN