

Sunday

Starters

Tiger Prawns in Shellfish Butter, samphire, chilli, confit garlic, toasted sourdough 482 kcal 15

Burrata, Citrus & Roast Beetroot, toasted hazelnuts, aged balsamic, chive oil V 428 kcal 14

Crispy Duck, roasted cashews, sesame, shaved cabbage and radish, ginger and hoisin dressing 512 kcal 16

West Country Steamed Mussels, dry cider, shallots and crème fraîche, parsley, warm crusty bread 306/624kcal 12/20

Twice Baked Cheese Soufflé, aged Cheddar, cream sauce V 747 kcal 10.5

Add Smoked Haddock 147 kcal 4

Mains

Roasted Fillet of Salmon, fennel, monk's beard, citrus and Vermouth beurre blanc, dill 837 kcal 26

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal 22.5

Burrata Ravioli, confit garlic, roasted winter tomatoes, brown butter and sage V 874 kcal 24

Truffle Chicken Milanese, fried hen's egg, brioche crumb, truffle cream and Parmesan, watercress 987 kcal 24

Roasts

All of 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 24

Rosemary & Sage Stuffed Porchetta 944 kcal 22

Wild Mushroom & Nut Roast, cep mushroom jus VG 617 kcal 22

Sides 6 each

Koffmann's Fries V 144 kcal

Parmesan & Truffle Fries 296 kcal

Steamed Samphire, lemon, sea salt V 108 kcal

Cauliflower Cheese V 378 kcal

Roasted Root Vegetables, maple glaze, thyme garlic 408 kcal

Sautéed Kale, roasted garlic V 189kcal

Mixed House Salad VG 136 kcal

To Finish

Salted Caramel & Chocolate Crèmeux Delice, milk ice cream V 678 kcal 9.5

Rhubarb Bakewell Tart, warm custard V 597 kcal 9

Selection of Three West Country Cheeses, chutney and ficelle stick 699 kcal 13.5

Cornish Gouda • Bath Blue • Bath Soft

Three Scoops of Ice Cream v & Sorbets VG 7.95

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