

Sunday

Starters

Jerusalem Artichoke & Truffle Soup, chives **V** 326 kcal 9

Wild Mushroom & Tarragon Pâté, pumpkin seed granola, pickled shiitake, toasted sourdough **VG** 385 kcal 10

Crispy Pork Belly, Asian slaw, soy and maple glaze, sesame, crispy chilli 588 kcal 12

Steamed Mussels, white wine and garlic broth, served with warm crusty bread 306/624 kcal 12/20

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

Add Smoked Haddock 147 kcal 4

Mains

Cider-Cured Sea Trout with Shellfish Sauce, samphire and sea purslane 788 kcal 24

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

Sautéed Leek, Hot Honey & Taleggio Ravioli, brown butter, fried sage **V** 798 kcal 21

Slow-cooked Duck Leg Confit, puy lentils and seasonal kale 912 kcal 25

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

Chestnut Mushroom, Tempeh & Truffle Wellington, butternut squash and red wine sauce **VG** 853 kcal 21

Sides 6 each

Koffmann's Fries **V** 144 kcal

Parmesan & Truffle Fries 296 kcal

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

Creamed leek, cheddar and spinach gratin **V** 291 kcal

Roasted Root Vegetables, maple glaze, thyme garlic 408 kcal

Sautéed Kale, roasted garlic **V** 189 kcal

Mixed House Salad **VG** 136 kcal

To Finish

Salted Caramel & Chocolate Crèmeux Delice, milk ice cream **V** 487 kcal 9.5

Pear Bakewell Tart, Calvados custard, Chantilly cream, candied almonds **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