

BBQ

Premium BBQ Selections

Chorizo, Monkfish & Rosemary Skewers

Lemon oil

Lamb Cutlets

Mint yoghurt, sea salt

Sticky Maple & Soy Chicken Thighs

Sesame, spring onion

Miso Pork Belly Ribs

Chilli, honey glaze

Crispy Barbecued Side of Salmon

Cucumber yoghurt

Paprika-Spiced Sausages

Wholegrain mustard, crispy onions

Grilled Bavette Steak

Chimichurri

Harissa-Spiced Chicken Skewers

Yoghurt, coriander

BBQ Pulled Pork Shoulder

Apple slaw

Smashed Beef Burgers

Brioche buns, smoked cheddar

Halloumi & Vegetable Skewers V

Courgette, pepper, red onion

Sweetcorn Ribs VG

Lime, coriander, tomato salsa

Aubergine, Red Onion & Red Pepper

Skewers VG

Smoked paprika, herbs

Plant-Based Burger VG

Vegan brioche, burger garnish

Breads & Accompaniments

Selection of Artisan Breads V

Flatbreads, focaccia, rolls

Sauces & Dips V

BBQ sauce, aioli, mustard, ketchup, chilli sauce

BBQ Sides

Caesar Salad

Parmesan, anchovies, croutons

Mozzarella Salad V

Vine tomatoes, avocado, cucumber, basil, lemon

Beetroot & Orange Salad VG

Green beans, mixed grains

Pink Fir Potatoes V

Crème fraîche, spring onion

Additional Sides

Heritage Tomato Salad VG

Shallots, basil, olive oil

Coleslaw V

White cabbage, carrot, mustard dressing

Grilled Vegetable Salad VG

Courgette, aubergine, peppers, balsamic

New Potato Salad V

Wholegrain mustard, chives

Watermelon & Feta Salad V

Mint, olive oil

Couscous Salad VG

Apricot, herbs, lemon dressing

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.

Adults require approximately 2000 kcal a day.

HARBOUR

HOTELS