

Set lunch

Two courses 19.95 • *Three courses* 24.95

Starters

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

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

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal

Steamed Mussels, white wine and garlic butter broth, warm crusty bread 306 kcal

Mains

Flat Iron Steak, skin on fries, thyme salt, watercress, peppercorn sauce 908 kcal

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

Fish Pie, salmon, cod, smoked haddock, parsley sauce, mashed potato, lemon brioche crumb 720 kcal

Harbour Cheeseburger, lettuce, tomato, burger relish, brioche bun, fries 942 kcal

To finish

Baked Pumpkin & Maple Cheesecake, pumpkin seed brittle **V** 510 kcal

Chocolate & Praline Mousse, coffee and pear **V** 472 kcal

Pear Bakewell Tart, Calvados custard, Chantilly cream, candied almonds **V** 597 kcal

Three Scoops of Ice Creams **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