

# Provence themed dinner

*Celebrating the launch of our seasonal Rosé Wine List*

## Canapés

**Pissaladière Tartlets**, caramelised onion, black olives and anchovy on crisp puff pastry

**Herbed Goat's Cheese Bonbons**, coated in toasted pistachio and lemon zest **V**

**Chilled Tomato Consommé Shots**, basil oil and fleur de sel **V**

## Sharing Starters

**Provençal Tomatoes**, Heirloom tomatoes, basil pesto, niçoise olives and sea salt **V**

*Served with or without Burrata*

**Warm Fougasse Bread**, tapenade, aioli, and olive oil for dipping **V**

**Seared Tuna Niçoise**, lightly seared tuna slices, haricots verts, quail's eggs, anchovy vinaigrette

## Mains *served family-style*

**Lamb Cutlets**, roasted garlic, thyme and rosemary jus

**Ratatouille Tian**, layered courgette, aubergine and peppers baked Provençal-style **V**

**Boulangère Potatoes**, thinly sliced potatoes baked with onion and white wine **V**

**Seasonal Green Beans & Almonds**, lightly buttered and tossed with toasted almonds **V**

## To Finish

**Strawberry Tiramisu**, macerated English strawberries, rosé-soaked ladyfingers, mascarpone cream, basil syrup **V**

---

*The finer details*

**V** vegetarian

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.

HARBOUR

*Beach Club*

BAR + RESTAURANT