

Easter Sunday

Two courses 34.95 • Three courses 38.95

Starters

Wild Garlic & Morel Mushroom Risotto, arborio rice, thyme, and aged alpine cheese [V, VGA](#)

Twice Baked Cheese Soufflé, aged cheddar, cream sauce [V](#)

Add Smoked Haddock (+ supplement)

Severn & Wye Smoked Salmon, soda bread, lemon

Ham Hock & Pea Terrine, piccalilli, and soft herb salad, toasted brioche

Crab & Prawn Cocktail, cucumber, gem lettuce, classic Marie Rose sauce, lemon

Roasts

All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, cauliflower cheese, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers.

Roast Sirloin of Beef, thyme Yorkshire pudding, roast shallot, horseradish sauce, red wine gravy

Garlic, Lemon & Thyme Half Roast Chicken, bread sauce, sage and lemon stuffing, pigs in blankets, red wine gravy

Leg of Lamb, garlic, rosemary, Yorkshire pudding, mint sauce

Nut Roast, walnuts, almonds, courgette, sage and lemon stuffing, roast onion gravy [V, VGA](#)

Little Roasts

For our younger guests up to age 10. Served with roast vegetables, roast potatoes and gravy.

Roast Beef 12.95

Roast Chicken 12.95

Meat-Free Roast [V](#) 12.95

Mains

Cod & Crab, fillet of cod with a crab and herb crust, creamy mashed potato, peas, butter sauce

Cornish Hake, butter bean and chorizo stew

Wye Valley Asparagus Ravioli, ricotta and tarragon, light butter emulsion [V](#)

To Finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream [V](#)

Dark Chocolate Tart, pistachio ice cream [V](#)

Blackberry & Apple Crumble, oatly golden crumble, vanilla custard [V, VGA](#)

Classic Crème Brûlée, Madagascan vanilla infused cream

Selection of Three West Country Cheeses, chutney and biscuits (5 supplement)

The finer details

[V](#) vegetarian | [VG](#) vegan | [VGA](#) vegan option available

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