

SEASONAL THREE COURSES

STARTERS

Cardamom Pickled Pear Tart **VG**

Almond cream, chestnut dukkah

Duck Carpaccio **GF**

Glazed figs, cherry balsamic, goat's cheese, chicory hearts

Gin-Cured Sea Trout **GF**

Yoghurt purée, cucumber and apple salsa

Pork & Pheasant Terrine

Bramley apple butter, pickled mushrooms, sourdough crisps

MAINS

Flat Iron Chicken **GF**

Chargrilled Tenderstem®, preserved lemon and chilli

Roasted Fillet of Hake

Pomme purée, charred leeks, smoked mushrooms, Parmesan cream

Slow-Cooked Beef **GF**

Mushroom and shallots in a rich red wine sauce, horseradish gremolata

Porcini & Celeriac Wellington **VG**

Kale and mushroom duxelles

SIDES

Skinny Fries **VG, GF**

£5

Truffle & Parmesan Fries **GF**

£6

Heritage Potatoes **V**

£5

Soft herb butter

Buttery Mashed Potato **V, GF**

£5

Chives

Mac & Three Cheese

£6

Mozzarella, aged cheddar, Parmesan

Seasonal Beans & Greens **V, GF**

£5

Green salad **V, GF**

£5

House dressing, radish, crispy shallots

DESSERTS

Sticky Toffee Pudding **GF**

Caramel sauce and stem ginger ice cream

Dark Chocolate Tart **VG**

Brown sugar, pomegranate sorbet

Clementine & Prosecco Trifle

Vanilla mascarpone cream

Snowball Pavlova **GF**

White chocolate, fresh raspberry, lemon curd, amaretti crumb

Join the club [@harbour_beachclub](#)

V vegetarian • **VG** vegan • **GF** gluten-free • **GFA** gluten-free available

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Calories are an approximate guide only. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and 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