

-SUNDAY-

light bites

- Chicken Popcorn**, saffron aioli *340 kcal* 7
- Tempura Prawns**, sweet chilli sauce **GF** *167 kcal* 4 each
- Artisan Bread**, oil and balsamic **V** *352 kcal* 5
- Spiced Tempura Vegetables**, a selection of tempura vegetables with dipping sauce **V,GF** *217 kcal* 6

starters

- Salt & Pepper Squid**, panko crumb, 'nduja mayo, lime *362 kcal* 12
- Ham Hock & Spring Pea Terrine**, piccalilli, toasted sourdough *538 kcal* 10
- Peas, Mint & Broad Beans**, toasted sourdough, vegan feta cheese **VG** *388 kcal* 8
- Twice Baked Cheese Soufflé**, aged cheddar, cream sauce **V** *516 kcal* 9.95
Add smoked haddock *112 kcal* 4
- Severn & Wye Smoked Salmon**, soda bread, lemon *214 kcal* 12
- New Season English Asparagus**, hollandaise sauce, poached hen's egg **V** *388 kcal* 10

mains

- R2R** **Fish & Chips**, thick cut chips, smashed peas, tartare sauce *844 kcal* 19
- Cauliflower Kiev**, Tenderstem® broccoli, watercress pesto **V** *710 kcal* 19
- Herb Crusted Cod**, chorizo, tomatoes, chickpeas and white beans **GF** *917 kcal* 24

roasts

All roasts are served with roasted root vegetables, potatoes, seasonal greens and gravy

- Beef Sirloin**, Yorkshire pudding, horseradish sauce *775 kcal* 21
- Roast Chicken**, sage and onion stuffing, bread sauce *752 kcal* 19
- Nut Roast**, cashews, dried cranberries, vegetarian gravy **VG** *624 kcal* 18

sides

- Skinny Fries** **VG,GF** *255 kcal* 5
- Posh Fries**, Parmesan and truffle **GF** *296 kcal* 6
- Thick Cut Chips** **VG,GF** *294 kcal* 5
- Pigs in Blankets** *488 kcal* 5
- Seasonal Greens** **V,GF** *189 kcal* 5
- Roast Root Vegetables** **VG,GF** *236 kcal* 5
- Mixed House Salad** **VG,GF** *136 kcal* 5
- Cauliflower Cheese**, cream sauce, aged cheddar, regato **V** *366 kcal* 6

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

 @bristolharbourhotel

R2R 50p from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

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

KITCHEN