

Restaurant

Artisan Sourdough Boule, truffle butter, cultured butter **V** 481 kcal 6

Small Plates

Soup of the Day, croutons, grated cheese **VG** 9

Truffle & Wild Mushroom Arancini, mushroom ketchup, lemon **V** 612 kcal 9

Roasted Goat's Cheese & Beetroot Carpaccio, pine nuts, lemon dressing, fine herbs **V** 541 kcal 9

Pan-Seared King Scallops, roasted celeriac purée, yuzu gel, frisse lettuce, lime beurre blanc 483 kcal 15

Soy Glazed Pork Belly Bites, red cabbage slaw 340 kcal 10

Sussex Smoked Mackerel Rillettes, pickled shallots, beetroot, sourdough thins 382 kcal 12

Prawn, Crab & Langoustine Cocktail, cucumber, citrus and avocado 436 kcal 12

Classics

Twice Baked Cheese Soufflé, rich creamy soufflé, glazed cheese crust **V** 537 kcal 10

Classic Moules Marinière, white wine and garlic cream, toasted homemade focaccia 411/734 kcal 12/19.5

Fish & Chips, smashed peas, tartare sauce 809 kcal 22

Harbour Hamburger, lettuce, tomato, burger relish, brioche bun, fries 892 kcal 16

Add - West Country Cheddar or Blue Cheese 112/141 kcal 2

Add - Maple-Cured Slab Bacon 201 kcal 2.5

Mains

8oz Ribeye, house salad, fries 891 kcal 32.95

Flat Iron Steak, house salad, thyme salted fries 817 kcal 21.95

Add a steak sauce - Béarnaise 397 kcal or Green Peppercorn 201 kcal or Wild Mushroom 182 kcal 3 each

Roasted Cod, saffron potato fondant, roasted heritage cauliflower, samphire, split herb butter sauce 899 kcal 25.95

Pan-Seared Duck Breast, pommes anna potatoes, cavolo nero, pickled berries, red wine sauce 891 kcal 25

Truffle Chicken Milanese, fried hen's egg, brioche crumb, truffle cream and Parmesan, watercress 111 kcal 24

Seafood Linguine, prawns, squid and mussels, rich tomato bisque 612 kcal 24

Plant Based

Winter Vegetable Risotto, kale, squash, wild mushrooms, fried sage **VG** 611 kcal 19

Harissa Infused Roasted Cauliflower, mint labneh, beetroot purée, variegated kale **VG** 592 kcal 20

Slow-Roasted Butternut Squash & Sage Ravioli, pine nuts, lemon pangrattato **V** 719 kcal 19

Buddha Bowl, roasted and pickled vegetables, wild rice, red pepper dressing **VG** 412 kcal 15

Add a little extra - Halloumi **V** 287 kcal | Tofu **VG** 88 kcal | Chicken 137 kcal 5 each

Sides

Hand Cut Chips or Fries, thyme salt **V** 253 kcal 4

Truffle & Parmesan Fries 296 kcal 6

Pomme Purée, herb oil **V** 288 kcal 6

Mixed House Salad **VG** 45 kcal 5

Seasonal Greens **V** 112 kcal 5

Macaroni Cheese **V** 286 kcal 5

Steamed Samphire, lemon, sea salt **V** 108 kcal 6

Maple Glazed Heritage Carrots **V** 404 kcal 5

Sautéed Swiss Chard **V** 308 kcal 5

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.

H^A_RBAR+
KITCHEN