

Restaurant

Artisan Sourdough Boule, truffle butter, cultured butter **V** 481 kcal 5

Small Plates

Salt & Pepper Squid, lemon aioli 583 kcal 10

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

Spiced Feta, pistachio, clementine glazed endive salad **VG** 308 kcal 9

Pan-Seared King Scallops, grilled cauliflower purée, curry oil 411 kcal 15

Caramelised Parsnip & Caraway Soup, celeriac croutons **VG** 311 kcal 9

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

Fennel Cured Sea Trout, pickled kohlrabi and parsley oil 299 kcal 12

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

Classics

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

Crispy Sea Bass Fillet, Jerusalem artichokes, samphire and crab sauce 799 kcal 22

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

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, 28-day himalayan dry-aged 891 kcal 32

Flat Iron Steak & Frites, peppercorn sauce, thyme salted fries 817 kcal 25

Add a Steak Sauce - Béarnaise 397 kcal | Green Peppercorn 201 kcal | Wild Mushroom 182 kcal 3 each

Slow-Roast Turkey, sage and cranberry stuffing, pigs in blankets 840 kcal 22

Pan-Fried Duck Breast, potato press, heritage carrots, kale, orange jus 811 kcal 24

Truffle Chicken Milanese, fried hen's egg, brioche crumb, truffle cream and Parmesan, watercress 1111 kcal 24

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

Plant Based

Butternut Squash, Chestnut & Apricot Wellington, pesto and pomegranate seeds **V, VGA** 671 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

Creamy Mash **V** 288 kcal 4.5

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

Roasted Root Vegetables, honey thyme **V** 347 kcal 5

Hispi Cabbage, caraway butter, parsley **V** 407 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