

SET LUNCH

Two courses £16.95 • Three courses £22.95

STARTERS

Heritage Tomato Salad VG, GF Roasted peppers, capers, basil and rocket, sherry vinegar dressing | 413 kcal

Pea, Mint & Broad Bean Bruschetta VG Marinated vegan feta, chargrilled sourdough, chilli and lemon | 388 kcal

Steamed Mussels Cornish cider, crème fraîche, served with warm crusty bread | 306 kcal

> Ham Hock & Spring Pea Terrine Piccalilli, toasted sourdough | 538 kcal

MAINS

Harbour Fish & Chips GFA Thick cut chips, smashed peas, tartare | 625 kcal

Crispy Chickpea Salad VG, GF Avocado, courgette, Tenderstem® broccoli, asparagus, pomegranate | 553 kcal

Smoked Tomato, Spinach & Broad Bean Gnocchi V,VGA 19 Cream sauce | 720 kcal

> Flat Iron Steak Skin on fries, thyme salt, peppercorn sauce | 817 kcal

SIDES

Skinny Fries VG, GF 255 kcal £5New Season Jersey Royals V £6Thick Cut Chips VG, GF 294 kcal £5Chive butter | 488 kcalSeasonal Greens V, GF 189 kcal £5Three Cheese Truffle Mac & Cheese 286 kcal £6Mixed House Salad VG, GF 136 kcal £5Posh Fries with Parmesan & Truffle GF 296 kcal £6

DESSERTS

Cherry Bakewell Blondie V Caramel sauce, vanilla ice cream | 488 kcal

Dark Chocolate Tart V Milk chocolate tuille, pistachio ice cream

Classic Crème Brûlée V, GF Madagascan vanilla infused cream

Selection of Three Local Cheeses Chutney, biscuits | 635 kcal £5 supplement

O @SidmouthHarbourHotel

V vegetarian • VG vegan • VGA vegan option available • 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. 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.

