

# **SUNDAY**

Two courses £24.95 • Three courses £29.95

#### **STARTERS**

New Season English Asparagus V Hollandaise sauce, poached hen's egg | 388 kcal

Classic Steamed Moules Marinière

White wine cream and garlic, toasted home-made soughdough | 306 kcal

Watercress and spinach soup V

Ham Hock & Spring Pea Terrine

Lemon oil, crispy shallots, and warm sourdough bread | 397 kcal

Piccalilli, toasted sourdough | 538 kcal

Severn & Wye Smoked Salmon

Soda bread, lemon | 214 kcal

#### **ROASTS**

All served with roasted potatoes, seasonal vegetables and cauliflower cheese

Aged Rump of Beef Pork Belly

Horseradish sauce | 775 kcal Crackling, apple sauce 1912 kcal

Half Roast Chicken

Stuffing, gravy | 752 kcal

Vegan Nut Roast VG Vegan gravy | 824 kcal

### **MAINS**

R2R Fish & Chips GF

Herb Crusted Cod GF

Battered fillet of fish, thick cut chips, peas, tartare sauce | 844 kcal

Chorizo, tomatoes, chickpeas and white beans | 917 kcal

Lentil, Tomato Fondue & Mushroom Ragout VG

Flat Iron Steak Frites

Pappardelle, Harissa and lemon oil | 611 kcal

Watercress, rosemary salted fries | 817 kcal

## SIDES

Roasted Root Vegetables VG £5.00

Potatoes V £5.00

Mixed root vegetables | 180 kcal

Chips | 264 kcal • Frites | 225 kcal • Roast potato | 356 kcal

House Mixed Salad VG £5.00

Filled Yorkshire Pudding £4.00

Mixed leaf salad | 138 kcal

Stuffing, roast potato, root vegetables, gravy | 543 kcal

Seasonal Greens V, GF | 189 kcal £5.00

Pigs in blankets | 488 kcal £5.00

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vegetarian • VG vegan • VGA vegan option available • GF gluten-free

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.

