

# Sunday

Two courses 26.95 • Three courses 31.95

## Starters

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

**Prawn Cocktail**, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal

**Spiced Feta**, pistachio, clementine glazed endive salad **V** 308 kcal

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

**Twice Baked Cheese Soufflé**, aged cheddar, cream sauce **V** 516 kcal

*Add Smoked Haddock* 112 kcal 4

## Mains

**Fish & Chips**, thick cut chips, smashed peas and tartare sauce 844 kcal

**Rainbow Chard & Kalamata Olive Ravioli**, puttanesca sauce, crispy shallots **VG** 471 kcal

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

**Massaman Vegetable Curry**, potatoes, red peppers and green beans, jasmine rice and crackers **VG** 788 kcal

*Add Chicken* 117 kcal | *Beef* 189 kcal | *Prawns* 176 kcal 6

## Roasts

*All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers.*

**Beef Sirloin**, horseradish sauce 775 kcal

**Chicken**, sage and onion stuffing, bread sauce 717 kcal

**Nut Roast**, homemade nut roast with vegetarian gravy **V** 624 kcal

## Sides

**Skinny Fries** **VG** 255 kcal 5

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

**Seasonal Greens** **V** 189 kcal 5

**Mixed House Salad** **VG** 136 kcal 5

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

## To Finish

**Sticky Toffee Pudding**, caramel sauce and clotted cream ice cream **V** 659 kcal

**Chocolate Ganache**, candied pistachios, vanilla ice cream, milk chocolate tuile **V** 677 kcal

**Cinnamon & Caramel Cheesecake**, winter berry compote **V** 411 kcal

**Three Scoops of Ice Cream **V** & Sorbets **VG**,**

*Ask what flavours we have today!*

### *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.

HARBOUR

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KITCHEN