

Sunday

Two courses 26.95 • Three courses 31.95

Sourdough Boule, balsamic, olive oil and cultured butter **V** 481 kcal 5

Starters

Cauliflower & Gruyère Soup, smoked almonds, puffed potato **V, VGA** 388 kcal

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

Severn & Wye Smoked Salmon, soda bread, lemon 214 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

Kale, Walnut Pesto & Cavolo Nero Rigatoni, granarolo cheese, lemon pangrattato **V** 787 kcal

Fillet of Black Bream, toasted almonds, brown shrimp, purple sprouting broccoli 829 kcal

Vegetable Katsu Curry, steamed white rice, sesame cabbage salad, pickled vegetables **VG** 908 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 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

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

Savoy Cabbage, bacon and crispy onions 308 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

Selection of Three West Country Cheeses, chutney and biscuits 698 kcal

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

Ask what flavours we have today!

The finer details

V vegetarian | **VG** vegan | **VGA** vegan option available

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

KITCHEN