

-SUNDAY-

Two courses £24.95 • Three courses £29.95

starters

Soup of the Day, croutons, grated cheese **V**

Twice Baked Cheese Soufflé **V** 516 kcal
Add smoked haddock 37 kcal £4 supplement

Ham hock & Spring Pea Terrine, piccalilli, toasted sourdough 538 kcal

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

mains & roasts

R2R **Fish & Chips**, thick cut chips, smashed peas, tartare 825 kcal

Smoked Tomato, Spinach & Broad Bean Gnocchi, cream sauce **VGA** 720 kcal

*All roasts are served with roasted root vegetables,
potatoes, seasonal greens and gravy*

Beef Sirloin, Yorkshire pudding, horseradish sauce 775 kcal

Roast Chicken, sage and onion stuffing, bread sauce 752 kcal

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

sides

Skinny Fries **VG** 255 kcal 5

Thick Cut Chips **VG** 294 kcal 5

Posh Fries, Parmesan and truffle oil 296 kcal 6

Roast Root Vegetables **VG,GF** 236 kcal 5

Seasonal Greens **V,GF** 189 kcal 5

Mixed House Salad **V,GF** 136 kcal 5

Cauliflower Cheese, cream sauce,
aged cheddar, regato **V** 366 kcal 6

V vegetarian • **VG** vegan • **GF** gluten-free

 @stivesharbourhotel

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.

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.

HARBOUR

KITCHEN, BAR & TERRACE