

PRIVATE & GROUP SOCIAL DINING

TWO COURSES FROM £29.50 • THREE COURSES FROM £37.50

STARTERS

Twice Baked Cheese Soufflé **V**
Aged cheddar, cream sauce

Rainbow Beetroot **VG**
Pickled fennel, horseradish, hazelnut

Ham Hock Terrine
Fig chutney, toasted sourdough

Grilled Tiger Prawns **GFA**
Garlic butter, samphire, ciabatta

MAINS

Herb Crusted Cod
Chorizo, tomatoes, chickpeas and white beans

Mushroom & Black Truffle Gnocchi **VG**
King oyster mushrooms, sage, soya cream

French Trim Chicken Breast **GF**
Chargrilled Tenderstem®, herb crushed new potato, preserved lemon and chilli

Entrecôte
Green peppercorn sauce, rosemary salted fries

DESSERTS

Sticky Toffee Pudding **V**
Warm with a rich toffee sauce and vanilla bean ice cream

Dark Chocolate Tart **VG**
Coffee tuille, vegan vanilla ice cream

Blackberry Parfait **V, GF**
Honeycomb and apple sponge

Selection of Three Local Cheeses
Served with chutney and biscuits

 @Harbour_Hotels

V VEGETARIAN • **VG** VEGAN • **GF** GLUTEN-FREE

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. All prices are inclusive of VAT.

HARBOUR

HOTELS