

## SUNDAY

Two courses £24.95 • Three courses £29.95

### STARTERS

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

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

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

Ham Hock & Spring Pea Terrine  
Piccalilli, toasted sourdough | 538 kcal

Steamed Mussels **GFA**  
Cornish cider, crème fraîche, served with warm crusty bread | 306/616 kcal

### ROASTS & MAINS

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

Beef Sirloin  
Yorkshire pudding, horseradish sauce | 775 kcal

Slow-Cooked Pork Shoulder  
Crackling, apple sauce | 912 kcal

Roast Chicken  
Sage and onion stuffing, bread sauce | 752 kcal

Nut Roast **V**  
Homemade nut roast with vegetarian gravy | 624 kcal

Smoked Tomato, Spinach & Broad Bean Gnocchi **V,VGA**  
Cream sauce | 720 kcal

Catch of the day  
Please ask for today's catch

### SIDES

Skinny Fries **VG,GF** | 255 kcal 5

Thick Cut Chips **VG,GF** | 294 kcal 5

Posh Fries with Parmesan & Truffle **GF** | 296 kcal 6

Colcannon Mash, Butter Sauce **V,GF** | 288 kcal 5

Pigs in Blankets | 488 kcal 5

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

Mixed House Salad **VG,GF** | 136 kcal 5

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

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

 @SidmouthHarbourHotel

**V** vegetarian • **VG** vegan • **VGA** vegan option available • **GF** gluten-free • **GFA** gluten-free available

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.

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# UPPER DECK

• BAR & RESTAURANT •