

Restaurant

Starters

Soup of Day, croutons, grated cheese, *ask about today's seasonal flavour* V,VGA 9

White Lake Whipped Goat's Curd, roasted heritage baby carrots, cashew nut dukkah, carrot top pesto V 681 kcal 12

Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12

Wild Game & Pancetta Terrine, pickled blackberries, bone marrow toast 561 kcal 12

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal 12

Steamed Mussels, cider, crème fraîche, served with warm crusty bread 306/624 kcal 10/18

Twice Baked Cheese Soufflé, aged cheddar, cream sauce V 516 kcal 10.5

Add - Smoked Haddock 112 kcal 4

Mains

Fillet of Black Bream, toasted almonds, brown shrimp, purple sprouting broccoli 829 kcal 23.95

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal 22

Pork Tenderloin, rosemary new potatoes, red cabbage, Tenderstem®, roasted apples, Calvados jus 917 kcal 24

Kale, Walnut Pesto & Cavolo Nero Rigatoni, granarolo cheese, lemon pangrattato V 787 kcal 20

Flat Iron Chicken, confit garlic, thyme, crispy potatoes, double chicken gravy 622 kcal 24

Cod & Crab, fillet of cod topped with a crab and herb crust, crushed peas and a light butter sauce 789 kcal 25.95

Massaman Vegetable Curry, potatoes, red peppers and green beans, jasmine rice and crackers V,VGA 788 kcal 20

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

8oz Sirloin, house salad, fries 873 kcal 31.95

6oz Fillet, house salad, fries 712 kcal 34.95

Make it Surf & Turf, add - Three Tiger Prawns 177 kcal 9

Add your choice of sauce - Béarnaise 397 kcal | *Green Peppercorn* 201 kcal | *Red Wine Jus* 388 kcal 3 each

Sides

Posh Fries, Parmesan and truffle oil 296 kcal 6

Steamed Samphire, lemon, sea salt V 108 kcal 6

Seasonal Greens V 189 kcal 5

Mixed House Salad VG 136 kcal 5

Savoy Cabbage, bacon and crispy onions 308 kcal 5

Maple Glazed Heritage Carrots V 404 kcal 5

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