

# Restaurant

## Starters

- Jerusalem Artichoke Soup**, truffle oil, potato crisp **VG** 544 kcal 8
- Goat's Curd**, baby heritage beetroot, fennel and honeycomb **V** 392 kcal 10
- Prawn Cocktail**, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12
- Air-Cured Beef**, pickled treviso, chanterelle mushrooms, Cornish blue cheese 519 kcal 12
- Seared King Scallops**, cauliflower purée, smoked pancetta, watercress, lemon 411 kcal 15
- Truffle & Wild Mushroom Arancini**, basil and tomato pesto, pine nuts **V** 491 kcal 9
- Severn & Wye Smoked Salmon**, soda bread, lemon 214 kcal 12.95
- 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

- Roast Salmon Fillet**, chorizo, tomatoes, chickpeas and white beans 917 kcal 23.95
- Fish & Chips**, thick cut chips, smashed peas and tartare sauce 844 kcal 22
- Slow-Cooked Beef**, echalion shallots, mushrooms, red wine, glazed carrots, horseradish gremolata 892 kcal 24
- Slow-Roasted Butternut Squash & Sage Ravioli**, pine nuts, lemon pangrattato **V** 739 kcal 19
- Confit Duck Leg**, sweet potato fondant, baby vegetables and cherry brandy sauce 911 kcal 24.95
- Flat Iron Chicken**, confit garlic, thyme, crispy potatoes, double chicken gravy 622 kcal 24
- Cod & Crab**, fillet of cod topped with a crab & 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

*Our dry aged steaks are sourced from responsible UK producers and dry-aged for 28 days in a Himalayan salt cave, ensuring exceptional flavour and tenderness*

- 8oz Sirloin**, watercress, roasted tomato 873 kcal 27.95
- 6oz Beef Fillet**, confit shallots, sautéed spinach 712 kcal 33.95
- Add Tiger Prawns** 117 kcal 9
- Add your choice of sauce -* **Béarnaise** 397 kcal | **Green Peppercorn** 201 kcal | **Red Wine** 189 kcal

## Sides

- Skinny Fries** **VG** 255 kcal 5
- Posh Fries**, Parmesan and truffle oil 296 kcal 6
- Thick Cut Chips** **VG** 294 kcal 5
- Steamed Samphire**, lemon, sea salt **V** 108 kcal 6
- Seasonal Greens** **V** 189 kcal 5
- Three Cheese Truffle Mac & Cheese** 286 kcal 6
- Mixed House Salad** **V, VGA** 136 kcal 5
- Roasted Root Vegetables**, honey, thyme **V** 347 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

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KITCHEN