

Set lunch

Two courses 19.95 • *Three courses* 24.95

Starters

Truffle & Wild Mushroom Arancini, basil and tomato pesto, pine nuts **V** 491 kcal

Pork Sausage Ravioli, sage and fennel ragu, lemon butter emulsion 689 kcal

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

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

Mains

Flat Iron Steak, skin on fries, thyme salt, watercress, peppercorn sauce 908 kcal

Harbour Fish Pie, cod, prawns and salmon, cream, dill, mash potato topped with brioche crumb 897 kcal

Smoked Haddock Rarebit, poached hen's egg, spinach, tomato 625 kcal

Butternut Squash, Westcombe Ricotta, endive, pickled blackberries **V** 411 kcal

To Finish

Pineapple Toffee Pudding, black treacle butterscotch **V** 611 kcal

Winter Orange Crème Caramel, set custard, caramel glaze **V** 517 kcal

Treacle Tart, orange candy, vanilla ice cream **V** 579 kcal

The finer details

V vegetarian | **VG** vegan

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