

# -À LA CARTE-

## light bites

- Chicken Popcorn, saffron aioli *340 kcal* **7**  
Tempura Prawns, sweet chilli sauce *GF 167 kcal* **4 each**  
Artisan Bread, oil and balsamic *V 352 kcal* **5**  
Spiced Tempura Vegetables, a selection of tempura vegetables with dipping sauce *V,GF 217 kcal* **6**

## starters

- New Season English Asparagus, hollandaise sauce, poached hen's egg *V 388kcal* **10**  
Salt & Pepper Squid, panko crumb, 'nduja mayo, lime *362 kcal* **12**  
Ham Hock & Spring Pea Terrine, piccalilli, toasted sourdough *538 kcal* **10**  
Whole Tiger Prawns, samphire, lemon, ciabatta *159 kcal* **14**  
Peas, Mint & Broad Beans, toasted sourdough, vegan feta cheese *VG 388 kcal* **8**  
Severn & Wye Smoked Salmon, soda bread, lemon *214 kcal* **12**

## harbour classics

- R2R** Fish & Chips, thick cut chips, smashed peas and tartare sauce *844 kcal* **19**  
Harbour Hamburger, lettuce, tomato, burger relish, brioche bun, fries *892 kcal* **19**  
*Add West Country cheddar or blue cheese 112/141 kcal 2*  
*Add maple-cured slab bacon 201 kcal 2.5*  
Seafood Linguine, prawns, squid and mussels, rich tomato bisque *612 kcal* **24**  
Twice Baked Cheese Soufflé, aged cheddar, cream sauce *V 516 kcal* **9.95**  
*Add smoked haddock 112 kcal 4*

## mains

- Flat Iron Steak Frites, bone marrow butter, rosemary salted fries *817 kcal* **23**  
Cauliflower Kiev, Tenderstem® broccoli, watercress pesto *V 710 kcal* **19**  
Wild Garlic Tagliatelle, sunflower seed pesto, basil and lemon *VG 677 kcal* **19**  
Breaded Chicken Schnitzel, rocket and tomato salad, fried hen's egg *917 kcal* **19**  
Herb Crusted Cod, chorizo, tomatoes, chickpeas and white beans *GF 917 kcal* **24**  
Lamb Rump, sweet young peas, broad beans, bacon, baby gem *813 kcal* **25**  
28-day Himalayan Dry-Aged 8oz Sirloin, watercress, roasted tomato, your choice of steak sauce *873 kcal* **27**  
Steak Sauces, béarnaise *397 kcal* • green peppercorn *201 kcal* • chimichurri *182 kcal* • bone marrow gravy *115 kcal* **3**

## sides

- Skinny Fries *VG,GF 255 kcal* **5**  
Posh Fries, Parmesan and truffle *GF 296 kcal* **6**  
Thick Cut Chips *VG,GF 294 kcal* **5**  
Seasonal Greens *V,GF 189 kcal* **5**  
Cauliflower Cheese, cream sauce, aged cheddar, regato *V 366 kcal* **6**  
Mixed House Salad *VG,GF 136 kcal* **5**

*V* vegetarian • *VG* vegan • *GF* gluten-free

 @bristolharbourhotel

**R2R** 50p from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

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.

HARBOUR

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KITCHEN