

Restaurant

Starters

Caramelised Parsnip & Caraway Soup, celeriac croutons **VG** 311 kcal 9

Coronation Tempeh, sultanas, beetroot and coriander tabbouleh **VG** 571 kcal 12

Beef Tartare, smoked oyster, soy cured egg yolk 488 kcal 16

Seared King Scallops, celeriac caramel, black truffle, chervil 411 kcal 15

Fennel Cured Sea Trout, pickled kohlrabi and parsley oil 299 kcal 12

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

Add - Smoked Haddock 112 kcal 4

Mains

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

Brill & Langoustine, blood orange and sauternes butter sauce, sea purslane, heritage potato rosti 818 kcal 31

Harbour Hamburger, lettuce, tomato, burger relish, brioche bun, fries 892 kcal 16.5

Add West Country Cheddar or Blue Cheese 112/141 kcal 2 | *Add Maple-Cured Slab Bacon* 201 kcal 2.5

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

Umami Short Rib, lobster and gnocchi alla romana, kale 981 kcal 31

Ricotta & Confit Garlic Ravioli, thyme and white wine sauce **V** 683 kcal 19

Truffled Chicken, pommes mousseline, seasonal veg, truffle chicken butter sauce 811 kcal 24.95

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

Massaman Tempeh & Vegetable Curry, jasmine rice and crackers **VG** 788 kcal 20

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

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

800g Aged Rump Cap 'Picanha Steak', potato rosti 1211 kcal for two to share 65

220g Ribeye, house salad, hand-cut beef dripping chips 917 kcal 32.95

Add - Tiger Prawns 177 kcal 9

Add your choice of sauce - Béarnaise 397 kcal | *Green Peppercorn* 201 kcal | *Bone Marrow & Red Wine Jus* 284 kcal 3 each

Sides

Skinny Fries **VG** 255 kcal 5

Truffled Parmesan Fries 296 kcal 6

Thick Cut Chips **VG** 294 kcal 5

Steamed Samphire, lemon, sea salt **V** 108 kcal 6

Seasonal Vegetables **V** 211 kcal 5

Mixed House Salad **VG** 136 kcal 5

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