

Restaurant

Starters

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

Spiced Feta, pistachio, clementine glazed endive salad **V** 308 kcal 9

Steak Tartare, pickles, bone marrow toast, watercress and horseradish 411 kcal 15

Seared King Scallops, cauliflower purée, smoked pancetta, watercress, lemon 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

Sea Bass Fillet, Jerusalem artichoke, samphire, chicken fat and mussel sauce 781 kcal 22

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

Braised Feather Blade Beef, pickled walnut, gremolata 896 kcal 24

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

Chicken Paillard, blue cheese, pistachio, citrus and bitter leaf salad 788 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 Tempoh & Vegetable Curry, jasmine rice and crackers **VG** 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

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

220g Ribeye, hand-cut beef dripping chips 917 kcal 31.5

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

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