

# Restaurant

## Starters

- Caramelised Parsnip & Caraway Soup**, celeriac croutons **VG** 311 kcal 9
- Spiced Feta**, pistachio, clementine glazed endive salad **V** 308 kcal 9
- Prawn Cocktail**, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12
- Ham Hock, Apple Cider & Sage Terrine**, date and tamarind chutney, malted wheat baguette 488 kcal 10
- 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
- Fennel Cured Sea Trout**, pickled kohlrabi and parsley oil 299 kcal 12
- 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

- Crispy Sea Bass Fillet**, Jerusalem artichokes, samphire and crab sauce 799 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
- Rainbow Chard & Kalamata Olive Ravioli**, puttanesca sauce, crispy shallots **VG** 471 kcal 19
- Slow-Roast Turkey**, sage and cranberry stuffing, pigs in blankets 840 kcal 22
- Truffle Chicken Milanese**, fried hen's egg, brioche crumb, truffle cream and Parmesan, watercress 987 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 Vegetable Curry**, potatoes, red peppers and green beans, 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*

- 8oz Sirloin**, watercress, roasted tomato 873 kcal 27.95
- 6oz Beef Fillet**, confit shallots, sautéed spinach 712 kcal 33.95  
*Add Tiger Prawns* 177 kcal 9

*Add your choice of sauce - Béarnaise* 397 kcal | *Green Peppercorn* 201 kcal | *Chimichurri* 182 kcal

## Sides

- Skinny Fries** **VG** 255 kcal 5
- Posh Fries**, Parmesan and truffle 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** **VG** 136 kcal 5
- Roasted Root Vegetables**, honey, thyme **V** 347 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

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KITCHEN