

-PRE THEATRE-

Two courses £20 • Three courses £25

Includes a glass of house wine or beer

starters

Duck Rillettes, fennel, citrus and pickles, toasted sourdough *566 kcal*

Peas, Mint & Broad Beans, toasted sourdough, vegan feta cheese **VG** *388 kcal*

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

Spiced Tempura Vegetables, tempura vegetables with dipping sauce **V** *217 kcal*

mains

Flat Iron Steak Frites, bone marrow butter, rosemary salted fries *817 kcal* (£5 supplement)

Smoked Tomato, Spinach & Broad Bean Gnocchi, salted ricotta **VGA** *720 kcal*

Herb Crusted Cod, chorizo, tomatoes, chickpeas and white beans *917 kcal*

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

desserts

Apple Crumble, baked apple slices with a hint of cinnamon, topped with a buttery crumble and vanilla custard **V** *563 kcal*

Dark Chocolate & Salted Caramel Delice, vanilla ice cream, biscuit crumb **V** *636 kcal*

Classic Crème Brûlée, Madagascan vanilla infused cream **V** *763 kcal*

Banana, Cream & Salted Caramel Ice Cream **V** *191 kcal*

V vegetarian • **VG** vegan

 [@bristolharbourhotel](https://www.instagram.com/bristolharbourhotel)

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. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR

KITCHEN