

# -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 **GF** *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,GF** *563 kcal*

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

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

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

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

 **@bristolharbourhotel**

*If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. 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