

-PRE THEATRE-

Two courses £20 • Three courses £25

Includes a glass of house wine or beer

starters

Ham Hock & Spring Pea Terrine, piccalilli, toasted sourdough *538 kcal*

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

Severn & Wye Smoked Salmon, soda bread, lemon *214 kcal*

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

mains

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

Wild Garlic Tagliatelle, sunflower seed pesto, basil and lemon **VG** *677 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

KITCHEN