

UPPER DECK

• BAR & RESTAURANT •

SET LUNCH

Two courses £19.95 • Three courses £24.95

STARTERS

Heritage Tomato Salad **VG, GF**

Roasted peppers, capers, basil and rocket, sherry vinegar dressing | 413 kcal

Pea, Mint & Broad Bean Bruschetta **VG**

Marinated vegan feta, chargrilled sourdough, chilli and lemon | 388 kcal

Harbour Prawn Cocktail **GF**

Avocado, pickled cucumber, marie rose sauce | 492 kcal

Ham Hock & Spring Pea Terrine

Piccalilli, toasted sourdough | 538 kcal

MAINS

Harbour Fish & Chips **GF**

Thick cut chips, smashed peas, tartare | 625 kcal

Crispy Chickpea Salad **VG, GF**

Avocado, courgette, Tenderstem® broccoli, asparagus, pomegranate | 553 kcal

Smoked Tomato, Spinach & Broad Bean Gnocchi **V, VGA**

Cream sauce | 720 kcal

Flat Iron Steak **GF**

Skin on fries, thyme salt, peppercorn sauce | 817 kcal

SIDES

Skinny Fries **VG, GF** 255 kcal **£5**

Thick Cut Chips **VG, GF** 294 kcal **£5**

Seasonal Greens **V, GF** 189 kcal **£5**

Mixed House Salad **VG, GF** 136 kcal **£5**

New Potatoes **V, GF** **£6**

Chive butter | 488 kcal

Three Cheese Truffle Mac & Cheese 286 kcal **£6**

Posh Fries with Parmesan & Truffle **GF** 296 kcal **£6**

DESSERTS

Dark Chocolate Tart **V**

Milk chocolate tuille, pistachio ice cream

Classic Crème Brûlée **V, GF**

Madagascan vanilla infused cream

Simple Sorbets **VG, GF** & Ice Creams **V, GF**

Please ask for today's flavours

Selection of Three Local Cheeses

Chutney, biscuits | 635 kcal

£5 supplement

 @SidmouthHarbourHotel

V vegetarian • **VG** vegan • **VGA** vegan option available • **GF** gluten-free • **GFA** gluten-free available

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.

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