

# **SUNDAY**

Two courses £24.95 • Three courses £29.95

## **STARTERS**

Smoked Salmon Mousse on Melba Toast Burrata V

Pickled fennel and cucumber, garlic aioli, watercress 199 kcal

Basil crisp, lemon oil and warm sourdough bread 318 kcal

Peas, broad beans, confit tomato and herb salad, hazelnut pesto 591 kcal

Roasted Red Pepper & Tomato Soup V

Confit Chicken, Parsley & Parma Ham Roulade

Red onion marmalade, toasted sourdough 322 kcal

Severn & Wye Smoked Salmon

Soda bread, lemon 214 kcal

### ROASTS

All served with roasted potatoes, seasonal vegetables and cauliflower cheese

Aged Rump of Beef

Pork Belly

Horseradish sauce 775 kcal

Crackling, apple sauce 912 kcal

Half Roast Chicken

Vegan Nut Roast VG

Stuffing, gravy 752 kcal Vegan gravy 824 kcal

## **MAINS**

R2R Fish & Chips

Herb Crusted Cod

Battered fillet of fish, thick cut chips, peas, tartare sauce 844 kcal

Chorizo, tomatoes, chickpeas and white beans 917 kcal

Jackfruit Dahl VG

Flat Iron Steak Frites

Jasmine rice, onion bhaji, tomato sambal, mango chutney 701 kcal

Watercress, rosemary salted fries 817 kcal

#### SIDES

Roasted Root Vegetables VG £5.00

Potatoes V £5.00

Chips 264 kcal • Frites 225 kcal • Roast potato 356 kcal

House Mixed Salad VG £5.00

Mixed root vegetables 180 kcal

Filled Yorkshire Pudding £4.00

Mixed leaf salad 138 kcal

Stuffing, roast potato, root vegetables, gravy 543 kcal

Seasonal Greens V 189 kcal £5.00

Pigs in blankets 488 kcal £5.00

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V vegetarian • VG vegan • VGA vegan option available

R2R 50p from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

