

Valentine's set menu

Three courses 49

Starters

Lobster Soufflé, twice baked cheese soufflé with a rich lobster sauce

Jerusalem Artichoke Orzotto, parsley and peanut pesto **VG**

Hot Smoked Salmon, quail's egg, red and white endive, potato puffs

Wild Game & Pancetta Terrine, pickled blackberries, bone marrow toast

Seared King Scallops, celeriac purée, smoked pancetta, apple, sea purslane

Mains

Halibut & Langoustine, blood orange and sauternes butter sauce, sea purslane, heritage potato rosti

Treacle-Cured Venison, brown butter pommes purée, kale and girolles

Cod & Crab, fillet of cod topped with a crab and herb crust, crushed peas and a light butter sauce

Pear & Blue Cheese Wellington, beetroot ketchup and confit Roscoff onions, kale crisps **V**

Truffle Chicken Milanese, fried hen's egg, brioche crumb, Parmesan, truffle cream and watercress

To Finish

Passion Fruit Tart, lemon curd sauce and hazelnut praline **V**

Chocolate Ganache Tart, candied pistachios, vanilla ice cream, milk chocolate tuile

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream

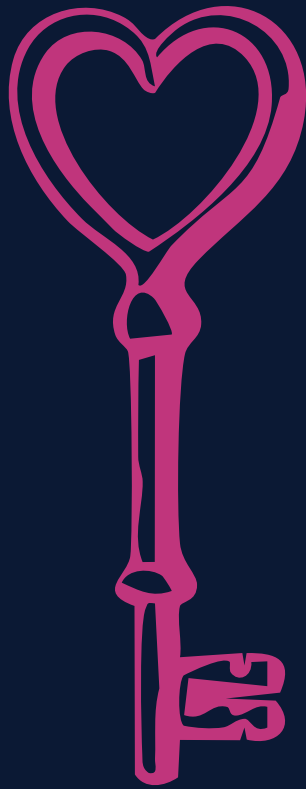
Biscoff & Miso Caramel Cheesecake, vanilla tuile **V**

Selection of Three Local Cheeses, chutney and biscuits

The finer details

V vegetarian | VG vegan

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. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



HARBOUR

HOTELS

