

Sunday

Starters

Caramelised Parsnip & Caraway Soup, celeriac croutons **VG** 311 kcal 9

Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12

Spiced Feta, pistachio, clementine glazed endive salad **V** 308 kcal 9

Fennel Cured Sea Trout, pickled kohlrabi and parsley oil 299 kcal 12

Twice Baked Cheese Soufflé, aged cheddar, cream sauce **V** 516 kcal 10.5

Add Smoked Haddock 112 kcal 4

Mains

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal 22

Rainbow Chard & Kalamata Olive Ravioli, puttanesca sauce, crispy shallots **VG** 471 kcal 19

Crispy Sea Bass Fillet, Jerusalem artichokes, samphire and crab sauce 799 kcal 22

Massaman Vegetable Curry, potatoes, red peppers and green beans, jasmine rice and crackers **VG** 788 kcal 20

Add Chicken 117 kcal | *Beef* 189 kcal | *Prawns* 176 kcal 6

Our dry aged steaks are sourced from responsible UK producers and dry-aged for 28 days in a Himalayan salt cave, ensuring exceptional flavour and tenderness

8oz Sirloin, watercress, roasted tomato 873 kcal 27.95

6oz Beef Fillet, confit shallots, sautéed spinach 712 kcal 33.95

Add Tiger Prawns 177 kcal 9

Roasts

All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers.

Beef Sirloin, horseradish sauce 775 kcal 22

Slow-Cooked Pork Shoulder, crackling, apple sauce 912 kcal 19

Slow-Roast Turkey, sage and cranberry stuffing, pigs in blankets 840 kcal 21

Nut Roast, homemade nut roast with vegetarian gravy 624 kcal 16

Sides

Skinny Fries **VG** 255 kcal 5

Posh Fries, Parmesan and truffle 296 kcal 6

Thick Cut Chips **VG** 294 kcal 5

Steamed Samphire, lemon, sea salt **V** 108 kcal 6

Seasonal Greens **V** 189 kcal 5

Three Cheese Truffle Mac & Cheese 286 kcal 6

Mixed House Salad **VG** 136 kcal 5

Roasted Root Vegetables, honey, thyme **V** 347 kcal 5

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.

Adults require approximately 2000 kcal a day.

HARBOUR

KITCHEN