# -LUNCH-

## bites

Chicken Popcorn, saffron aioli 340 kcal 7 Tempura Prawns, sweet chilli sauce GF 167 kcal 4 each Artisan Bread, oil and balsamic V 352 kcal 5 Spiced Tempura Vegetables, tempura vegetables with dipping sauce V,GF 217 kcal 6

#### starters

Soup of the Day, Croutons, grated cheese V 7 Baby Leeks, vinaigrette, poached hen's egg, hollandaise sauce V 411 kcal 10 Ham Hock & Spring Pea Terrine, piccalilli, toasted sourdough 538 kcal 10

## mains

R2R Fish & Chips, thick cut chips, smashed peas, tartare GFA 825 kcal 19

Smoked Tomato, Spinach & Broad Bean Gnocchi, cream sauce VGA 720 kcal 19

Cheeseburger, slab bacon, relish, skinny fries 785 kcal 18

Harbour Club Sandwich, grilled chicken, bacon, mayo, hen's egg, lettuce and tomato on toasted bloomer 664 kcal **12** 

Fish Finger Sandwich, chopped iceberg lettuce, tartare sauce 391 kcal 14

Grilled Cheese Sandwich, smoked cheese, aged cheddar, home-made pickle V 646 kcal 9

Honey Roast Ham Sandwich, Dijonnaise dressing, green salad leaves 403 kcal 10

Smoked Salmon Sandwich, Dill crème fraîche, cucumber, lemon 435 kcal 10

Beetroot & Goat's Curd Salad, heritage beets, land cress, candied walnuts, a drizzle of balsamic glaze V, VGA 414 kcal 12

> v vegetarian • VGA vegan option available GF gluten-free • GF gluten-free available

#### 🛈 @stivesharbourhotel



**R** 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.

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, BAR & TERRACE