

Seasonal Three Courses

Starters

Ham Hock, Apple Cider & Sage Terrine, date and tamarind chutney, malted wheat baguette

Fennel Cured Sea Trout, pickled kohlrabi and parsley oil

Spiced Feta, pistachio, clementine glazed endive salad **VG**

Mains

Crispy Sea Bass Fillet, Jerusalem artichokes, samphire and crab sauce

Butternut Squash, Chestnut & Apricot Wellington, pesto and pomegranate seeds **V, VGA**

Braised Feather Blade Beef, pickled walnut, gremolata

Sides

Skinny Fries **VG** 5

Truffle & Parmesan Fries 7

Heritage Potatoes, soft herb butter **V** 5

Mac & Cheese, mozzarella, aged cheddar, Parmesan 7

Tenderstem® Broccoli, toasted pine nuts **V** 6

Green Salad, house dressing, radish, crispy shallots **V** 5

To Finish

Chocolate Ganache, candied pistachios, vanilla ice cream, milk chocolate tuile **V**

Clementine & Gingerbread Trifle

Cinnamon & Caramel Cheesecake, winter berry compote

The finer details

V vegetarian | **VG** vegan | **VGA** vegan option available

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

Beach Club

BAR + RESTAURANT