

Seasonal Three Courses

Starters

Beef Carpaccio, Kalamata olives, rocket, Grana Padano, pine nuts 401 kcal

Steamed Mussels, Ocean cider, chorizo, cream, parsley, sourdough 318 kcal

Twice Baked Cheese Soufflé, aged cheddar, cream sauce **V** 747 kcal

Mains

Flat Iron Chicken, chargrilled Tenderstem®, preserved lemon and chilli 917 kcal

Fillet of Sea Bass, chorizo, tomatoes, chickpea and white beans 917 kcal

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

Sides

Skinny Fries **VG** 225 kcal 5

Truffle & Parmesan Fries 296 kcal 7

Heritage Potatoes, soft herb butter **V** 312 kcal 5

Mac & Cheese, mozzarella, aged cheddar, Parmesan 422 kcal 7

Tenderstem® Broccoli, toasted pine nuts **V** 187 kcal 6

Green Salad, house dressing, radish, crispy shallots **V** 72 kcal 5

To Finish

Apple Crumble, baked apple slices with a hint of cinnamon, topped with a buttery crumble and vanilla custard **V** 563 kcal 7

Dark Chocolate & Salted Caramel Delice, vanilla ice cream, biscuit crumb **V** 636 kcal 8.95

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream **V** 659 kcal 8

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

Beach Club

BAR + RESTAURANT