

Easter Sunday

Two courses 32.95 • Three courses 38.95

Starters

Asparagus Soup, wild garlic and crème fraîche **V**

Steak Tartare, pickles, bone marrow toast, watercress and horseradish

Burrata, asparagus, sauce vierge **V**

Steamed Mussels, white wine and garlic broth, warm crusty bread

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

Add - Smoked Haddock 4

Mains

Market Catch of the Day, sourced daily from trusted local suppliers

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

Harbour Hamburger, lettuce, tomato, burger relish, brioche bun, fries

Add - West Country Cheddar or Blue Cheese 2

Add - Maple-Cured Slab Bacon 2.5

Massaman Tempeh & Vegetable Curry, jasmine rice and crackers **V**

Add - Chicken or Beef or Prawns 6

Roasts

All our Sunday Roasts come are served with roast potatoes, Yorkshire pudding, braised red cabbage, cauliflower cheese, creamed leeks, seasonal vegetables & lashings of gravy. Please ask our servers to find out the seasonal veg of the day.

Our meat is responsibly sourced from trusted UK producers..

Umami Braised Beef Short Rib

Rosemary, Garlic & Anchovy Lamb Shoulder

Tempeh & Onion Marmalade Wellington **VG**

Little Roasts

For our younger guests up to age 10.

Served with roast vegetables, roast potatoes and gravy.

Roast Beef 9.95

Roast Chicken 9.95

Meat-Free Roast **V** 9.95

To Finish

Salted Caramel & Chocolate Crèmeux Delice, milk ice cream **V**

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

Banoffee Pie, banana, caramel, ginger, chocolate and Chantilly cream **V**

Three Scoops of Ice Cream **V** & **Sorbets** **VG**,

Ask what flavours we have today!

Sides

Skinny Fries **VG** 5

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

Seasonal Greens **V** 5

Mixed House Salad **VG** 5

Roasted Root Vegetables, honey, thyme **V** 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.

HARBOUR

KITCHEN