

Seasonal Three Courses

Two courses 22.95 • Three courses 27.95

Starters

Wild Game & Pancetta Terrine, pickled blackberries, bone marrow toast 561 kcal

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal

White Lake Whipped Goat's Curd, roasted heritage baby carrots, cashew nut dukkah, carrot top pesto V 681 kcal

Mains

Fillet of Black Bream, toasted almonds, brown shrimp, purple sprouting broccoli 829 kcal

Kale, Walnut Pesto & Cavolo Nero Rigatoni, granarolo cheese, lemon pangrattato V 787 kcal

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

Sides

Skinny Fries VG 225 kcal 5

Truffle & Parmesan Fries 296 kcal 7

Buttery Mashed Potato V 376 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

Chocolate Ganache, candied pistachios, vanilla ice cream, milk chocolate tuile V 677 kcal

Cinnamon & Caramel Cheesecake, winter berry compote 411 kcal

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

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