

# Seasonal Three Courses

Two courses 22.95 • Three courses 27.95

## Starters

**Ham Hock, Apple Cider & Sage Terrine**, date and tamarind chutney, malted wheat baguette 488 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

**Crispy Sea Bass Fillet**, Jerusalem artichokes, samphire and crab sauce 799 kcal

**Rainbow Chard & Kalamata Olive Ravioli**, puttanesca sauce, crispy shallots VG 471 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

**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