

# Seasonal Three Courses

Two courses 19.95 • Three courses 24.95

## 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