

Mother's day

Two courses 32.95 • Three courses 38.95

Starters

Wild Garlic & Morel Mushroom Risotto, arborio rice, thyme, and aged alpine cheese **V, VGA**

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

Add Smoked Haddock (4 supplement)

Pan-Roasted Quail, king oyster mushroom, wood sorrel and black truffle sauce

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

Seared King Scallops, celeriac purée, smoked bacon, apple, sea purslane

Roasts

All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, cauliflower cheese, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers.

Roast Sirloin of Beef, thyme Yorkshire pudding, roast shallot, horseradish sauce, red wine gravy

Garlic, Lemon & Thyme Half Roast Chicken, bread sauce, sage and lemon stuffing, pigs in blankets, red wine gravy

Leg of Lamb, garlic, rosemary, Yorkshire pudding, mint sauce

Nut Roast, walnuts, almonds, butternut squash, sage and lemon stuffing, roast onion gravy **V, VGA**

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

Mains

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

Roast Monkfish & Chorizo, sautéed heritage potatoes, peas, broad beans, leeks, basil pesto

Sweet Pea & Mint Ravioli, lemon and thyme pangrattato, vegan goat's curd **VG**

To Finish

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

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

Blackberry & Apple Crumble, oatly golden crumble, vanilla custard **V, VGA**

Classic Crème Brûlée, Madagascan vanilla infused cream

Selection of Three West Country Cheeses, chutney and biscuits (5 supplement)

The finer details

V vegetarian | VG vegan | VGA vegan option available

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

KITCHEN