

Set lunch

Two courses 22.95 • Three courses 27.95

Starters

Soup of the Day, croutons, grated cheese, *ask about today's seasonal flavour* **V, VGA**

Chicken Liver Parfait, red onion marmalade, toasted brioche 428 kcal

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

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

Mains

Wild Mushroom & Caramelised Onion Ravioli, cherry tomatoes, pine nuts, butter sauce **V** 693 kcal

Flat Iron Steak, fries, peppercorn sauce 908 kcal

Roast Half Chicken, sautéed potatoes, chicken jus 820 kcal

Roast Fillet of Salmon, new potatoes, samphire, crab bisque 740 kcal

Sides

Skinny Fries **VG** 144 kcal 5

Steamed Samphire, lemon **V** 108 kcal 6

Seasonal Greens **V** 189 kcal 5

Mixed House Salad **V, VGA** 136 kcal 5

To Finish

Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream **V** 659 kcal

Dark Chocolate Brownie, fruit compote, winter berry jus **VG** 488 kcal

Banana & Salted Caramel Sundae **V** 509 kcal

Selection of Ice Creams **V** & **Sorbets** **VG**

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