

Set lunch

Two courses 19.95 • *Three courses* 24.95

Starters

Truffle & Wild Mushroom Arancini, basil and tomato pesto, pine nuts **V** 491 kcal

Pork Sausage Ravioli, sage and fennel ragu, lemon butter emulsion 689 kcal

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

Steamed Mussels, cider, crème fraîche, served with warm crusty bread 306/624 kcal

Mains

Flat Iron Steak, skin on fries, thyme salt, watercress, peppercorn sauce 908 kcal

Harbour Fish Pie, cod, prawns and salmon, cream, dill, mash potato topped with brioche crumb 897 kcal

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal

Smoked Tomato, Spinach & Broad Bean Gnocchi **V, VGA** 720 kcal

To Finish

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

Winter Berry Pavlova, salted caramel ice cream, berry coulis **VG** 312 kcal

Mocha Brûlée, clotted cream, shortbread biscuit **V** 633 kcal

Drinks

Coffee, espresso 2 kcal | americano 2 kcal | cappuccino 49 kcal | flat white 42 kcal | latte 53 kcal

Newby Loose Leaf Tea, selection of flavours 2 kcal

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