

Two courses £19.95 • Three courses £24.95

bites

Chicken Popcorn, saffron aioli 340 kcal 7

Tempura Prawns, sweet chilli sauce 167 kcal 4 each

Artisan Bread, oil and balsamic V 352 kcal 5

Spiced Tempura Vegetables, tempura vegetables with dipping sauce V 217 kcal $\,6\,$

starters

 $\begin{tabular}{ll} \textbf{Soup of the Day,} croutons, grated cheese v \\ \begin{tabular}{ll} \textbf{Grilled Fillet of Mackerel,} potato and crab salad, pickled cucumber, \\ & saffron emulsion $\tt GF 316 kcal $\tt Mackerel $\tt Mackere$

Chicken Liver Parfait, toasted brioche, red onion marmalade, balsamic 445 kcal
Glazed Goat's Cheese, Beetroot & Walnut Salad, honey dressing 388 kcal

mains

Flat Iron Steak, tomato, mushroom, fries GF 908 kcal Add peppercorn sauce 201 kcal 3

Fillet of Salmon, creamed smoked tomato and basil tagliatelle, rocket 717 kcal

Breast of Chicken, chargrilled vegetables, new potatoes, basil, balsamic GF 811 kcal

Mint & Pea Ravioli, spinach, cherry tomatoes, peas V 677 kcal

v vegetarian • GF gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR KITCHEN, BAR & TERRACE