

# Sunday

Two courses 24.95 • Three courses 29.95

## Starters

Jerusalem Artichoke Soup, black truffle, potato crisp **VG** 544 kcal 8

Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12

Truffle & Wild Mushroom Arancini, basil and tomato pesto, pine nuts **V** 491 kcal 9

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal 12.95

Twice Baked Cheese Soufflé, aged cheddar, cream sauce **V** 516 kcal 10.5

Add Smoked Haddock 112 kcal 4

## Mains

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal 19.95

Slow-Roasted Butternut Squash & Sage Ravioli, pine nuts, lemon pangrattato **V** 739 kcal 19

Confit Duck Leg, sweet potato fondant, baby vegetables and cherry brandy sauce 911 kcal 24.95

Massaman Vegetable Curry, potatoes, red peppers and green beans, jasmine rice and crackers **VG** 788 kcal 20

Add Chicken 117 kcal | Beef 189 kcal | Prawns 176 kcal 6

## Roasts

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

Beef Sirloin, horseradish sauce 775 kcal 21

Slow-Cooked Pork Shoulder, crackling, apple sauce 912 kcal 19

Chicken, sage and onion stuffing, bread sauce 717 kcal 18

Nut Roast, homemade nut roast with vegetarian gravy 624 kcal 16

## Sides

Skinny Fries **VG** 255 kcal 5

Posh Fries, Parmesan and truffle 296 kcal 6

Thick Cut Chips **VG** 294 kcal 5

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

Seasonal Greens **V** 189 kcal 5

Three Cheese Truffle Mac & Cheese 286 kcal 6

Mixed House Salad **VG** 136 kcal 5

Roasted Root Vegetables, honey, thyme **V** 347 kcal 5

### *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

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KITCHEN