

# -SUNDAY-

Two courses £24.95 • Three courses £29.95

## starters

**Soup of the Day**, Croutons, grated cheese **V**

**Twice baked cheese soufflé** **V** 516 kcal  
Add smoked haddock 37 kcal 4 supplement

**Potted Ham Hock**, date and tamarind chutney, toasted sourdough 301 kcal

**Smoked Haddock & Leek Fish Cake**, spinach and lovage butter sauce 388 kcal

## mains & roasts

**Harbour Fish & Chips**, thick cut chips, smashed peas, tartare **GFA** 825 kcal

**Chargrilled Aubergines**, Mint, pine nuts, chermoula **VG** 588 kcal

*All roasts are served with roasted root vegetables, potatoes, seasonal greens, and gravy*

**Beef Sirloin**, Yorkshire pudding, horseradish sauce 775 kcal

**Roast Chicken**, Sage and onion stuffing, bread sauce 752 kcal

**Nut Roast**, homemade nut roast with vegetarian gravy **V** 624 kcal

## sides

**Skinny Fries** **VG,GF** 255 kcal 5

**Posh Fries**, Parmesan & truffle **GF** 296 kcal 6

**Thick Cut Chips** **VG,GF** 294 kcal 5

**Creamy Mash** **V,GF** 200 kcal 5

**Pigs in Blankets** 488 kcal 5

**Seasonal Greens** **V,GF** 189 kcal 5

**Roast Root Vegetables** **VG,GF** 236 kcal 5

**Mixed House Salad** **VG,GF** 136 kcal 5

**Cauliflower Cheese**, cream sauce, aged cheddar, regato **V** 366 kcal 6

**V** vegetarian • **VGA** vegan option available • **GF** gluten-free • **GFA** gluten-free available

 @foweyharbourhotel

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

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KITCHEN, BAR & TERRACE