

# Set lunch

*Two courses 22.95 • Three courses 27.95*

## Starters

**Caramelised Parsnip & Caraway Soup**, celeriac croutons **VG** 311 kcal

**Salt & Pepper Squid**, lemon aioli 583 kcal

**Truffle & Wild Mushroom Arancini**, mushroom ketchup, lemon **V** 612 kcal

**Chicken Popcorn**, saffron aioli 340 kcal

## Mains

**Fish & Chips**, smashed peas, tartare sauce 809 kcal

**Slow-Roasted Butternut Squash & Sage Ravioli**, pine nuts, lemon pangrattato **V** 719 kcal

**Harbour Hamburger**, lettuce, tomato, burger relish, brioche bun, fries 892 kcal

*Add - West Country Cheddar or Blue Cheese* 112/141 kcal 2

*Add - Maple-Cured Slab Bacon* 201 kcal 2.5

**Flat Iron Steak & Frites**, peppercorn sauce, thyme salted fries 817 kcal

*Add a Steak Sauce* - 3 supplement each

**Béarnaise** 397 kcal | **Green Peppercorn** 201 kcal | **Wild Mushroom** 182 kcal

## To Finish

**Chocolate Ganache**, candied pistachios, vanilla ice cream, milk chocolate tuile **V** 677 kcal

**Chai Infused Sticky Toffee Pudding**, with vanilla ice cream **V** 511 kcal

**Apple & Malt Tart**, golden chocolate crèmeux and malted ice cream 409 kcal

**Affogato**, vanilla ice cream with espresso poured over **V** 40 kcal

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*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.

H<sup>A</sup><sub>R</sub>BAR+  
KITCHEN