

Mother's day

Two courses 32.95 • Three courses 38.95

Starters

Wild Garlic & Morel Mushroom Risotto, arborio rice, thyme, and aged alpine cheese **V,VGA**

Twice Baked Cheese Soufflé, aged cheddar, cream sauce **V**

Add Smoked Haddock (4 supplement)

Pan-Roasted Quail, king oyster mushroom, wood sorrel and black truffle sauce

Steak Tartare, pickles, bone marrow toast, watercress and horseradish

Seared King Scallops, celeriac purée, smoked bacon, apple, sea purslane

Roasts

All our Sunday Roasts come are served with roast potatoes, Yorkshire pudding, braised red cabbage, cauliflower cheese, creamed leeks, seasonal vegetables & lashings of gravy. Please ask our servers to find out the seasonal veg of the day. Our meat is responsibly sourced from trusted UK producers.

Umami Braised Beef Short Rib

Rosemary, Garlic & Anchovy Lamb Shoulder

Tempeh & Onion Marmalade Wellington **VG**

Little Roasts

For our younger guests up to age 10. Served with roast vegetables, roast potatoes and gravy.

Roast Beef 9.95

Roast Chicken 9.95

Meat-Free Roast **V** 9.95

Mains

Cod & Crab, fillet of cod topped with a crab and herb crust, crushed peas and a light butter sauce

Truffled Chicken, pommes mousseline, seasonal veg, truffle chicken butter sauce

Ricotta & Confit Garlic Ravioli, thyme and white wine sauce **V**

To Finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream **V**

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

Blackberry & Apple Crumble, oaty golden crumble, vanilla custard **V,VGA**

Classic Crème Brûlée, Madagascan vanilla infused cream

Selection of Three West Country Cheeses, chutney and biscuits (5 supplement)

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