

# Sunday

Two courses 26.95 • Three courses 31.95

Artisan Sourdough Boule, truffle butter, cultured butter **V** 481 kcal 5

## Starters

Twice Baked Cheese Soufflé, rich creamy soufflé, with a glazed cheese crust **V** 537 kcal 10

Spiced Feta, pistachio, clementine glazed endive salad **VG** 308 kcal 9

Pan-Seared King Scallops, grilled cauliflower purée, curry oil 411 kcal 15

Ham Hock, Apple Cider & Sage Terrine, date and tamarind chutney, malted wheat baguette 488 kcal 10

Soy Glazed Pork Belly Bites, red cabbage slaw 340 kcal 10

## Roasts

*All served with roasted root vegetables potatoes, seasonal greens, cauliflower cheese, Yorkshire pudding and gravy*

Beef Sirloin, Yorkshire pudding, horseradish sauce 775 kcal 23

Butternut Squash, Chestnut & Apricot Wellington, pesto and pomegranate seeds **V, VGA** 671 kcal 20

Roast of the Week, Yorkshire pudding, accompanying sauce 21

## Mains

Crispy Sea Bass Fillet, Jerusalem artichokes, samphire and crab sauce 799 kcal 22

Harbour Hamburger, lettuce, tomato, burger relish, brioche bun, fries 892 kcal 16

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

*Add Maple-Cured Slab Bacon 201 kcal 2.5*

Fish & Chips, smashed peas, tartare sauce 809 kcal 22

Pan-Fried Duck Breast, potato press, heritage carrots, kale, orange jus 811 kcal 24

Seafood Linguine, prawns, squid and mussels, rich tomato bisque 612 kcal 24

Slow-Roasted Butternut Squash & Sage Ravioli, pine nuts, lemon pangrattato **V** 719 kcal 19

## Sides

Truffle Cauliflower Cheese **V** 388 kcal 5

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

Hispi Cabbage, caraway butter, parsley **V** 407 kcal 5

Seasonal Greens **V** 112 kcal 5

Roast Potatoes, rosemary salt **V** 318 kcal 5

Creamy Mash **V** 288 kcal 4.5

Hand Cut Chips or Fries, thyme salt **V** 253 kcal 4

### *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.

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