

Sunday

Two courses 24.95 • Three courses 29.95

Starters

- Twice Baked Cheese Soufflé, rich creamy soufflé, with a glazed cheese crust V 537 kcal 10
- Goat's Curd, baby heritage beetroot, endive, fennel pollen and lavender honey V 389 kcal 10
- Pan-Seared King Scallops, grilled cauliflower purée, curry oil 411 kcal 15
- Chicken & Ham Hock Terrine, picalli, sourdough, soft herbs 588 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 22
- Beetroot, Lentil & Mushroom Wellington V 711 kcal 20
- Roast of the Week, Yorkshire pudding, accompanying sauce 19.5

Mains

- South Coast Catch of the Day, please ask for today's catch MP
- 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 19.95
- 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

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.

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KITCHEN