

Restaurant

Sourdough Boule, balsamic, olive oil and cultured butter **V** 481 kcal 5

Starters

Cauliflower & Gruyère Soup, smoked almonds, puffed potato **V** 388 kcal 9

Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12

Wild Game & Pancetta Terrine, pickled blackberries, bone marrow toast 561 kcal 12

Seared King Scallops, celeriac purée, smoked bacon, apple, sea purslane 411 kcal 15

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal 12

Twice Baked Cheese Soufflé, aged cheddar, cream sauce **V** 516 kcal 10.5

Add Smoked Haddock 112 kcal 4

Mains

Fillet of Black Bream, toasted almonds, brown shrimp, purple sprouting broccoli 829 kcal 23.95

Confit Duck Leg, braised puy lentils, cavolo nero, mustard frills 971 kcal 24.95

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal 22

Kale, Walnut Pesto & Cavolo Nero Rigatoni, granarolo cheese, lemon pangrattato **V** 787 kcal 20

Cod & Crab, fillet of cod topped with a crab and herb crust, crushed peas and a light butter sauce 789 kcal 25.95

Vegetable Katsu Curry, steamed white rice, sesame cabbage salad, pickled vegetables **VG** 908 kcal 20

Add Chicken 117 kcal | Beef 189 kcal | Prawns 176 kcal 6

Our dry aged steaks are sourced from responsible UK producers and dry-aged for 28 days in a Himalayan salt cave, ensuring exceptional flavour and tenderness

8oz Ribeye, triple cooked chips, watercress 922 kcal 29.95

6oz Beef Fillet, confit shallots, sautéed spinach 712 kcal 33.95

Make it Surf & Turf, Add - Three Tiger Prawns 177 kcal 9

Add your choice of sauce - Béarnaise 397 kcal | Green Peppercorn 201 kcal | Red Wine Jus 388 kcal

Sides

Posh Fries, Parmesan and truffle 296 kcal 6

Steamed Samphire, lemon, sea salt **V** 108 kcal 6

Seasonal Greens **V** 189 kcal 5

Mixed House Salad **VG** 136 kcal 5

Savoy Cabbage, bacon and crispy onions **V** 308 kcal 5

Maple Glazed Heritage Carrots **V** 404 kcal 5

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