

Restaurant

Starters

Caramelised Parsnip & Caraway Soup, celeriac croutons **VG** 311 kcal 9

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

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

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

Truffle & Wild Mushroom Arancini, basil and tomato pesto, pine nuts **V** 491 kcal 9

Fennel Cured Sea Trout, pickled kohlrabi and parsley oil 299 kcal 12

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

Add Smoked Haddock 112 kcal 4

Mains

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

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

Braised Feather Blade Beef, pickled walnut, gremolata 896 kcal 24

Rainbow Chard & Kalamata Olive Ravioli, puttanesca sauce, crispy shallots **VG** 471 kcal 19

Slow-Roast Turkey, sage and cranberry stuffing, pigs in blankets 840 kcal 22

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

Massaman Vegetable Curry, potatoes, red peppers and green beans, jasmine rice and crackers **VG** 788 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 Sirloin, watercress, roasted tomato 873 kcal 27.95

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

Add Tiger Prawns 177 kcal 9

Add your choice of sauce - Béarnaise 397 kcal | *Green Peppercorn* 201 kcal | *Red Wine Jus* 117 kcal

Sides

Skinny Fries **VG** 255 kcal 5

Posh Fries, Parmesan and truffle 296 kcal 6

Thick Cut Chips **VG** 294 kcal 5

Seasonal Greens **V** 189 kcal 5

Three Cheese Truffle Mac & Cheese 286 kcal 6

Mixed House Salad **VG** 136 kcal 5

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