

Set lunch

Two courses 19.95 • *Three courses* 25.95

Starters

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

Salt & Pepper Squid, lemon aioli 583 kcal

Truffle & Wild Mushroom Arancini, mushroom ketchup, lemon **V** 612 kcal

Chicken Popcorn, saffron aioli 340 kcal

Mains

Fish & Chips, smashed peas, tartare sauce 809 kcal

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

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

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

Add - Maple-Cured Slab Bacon 201 kcal 2.5

Flat Iron Steak & Frites, peppercorn sauce, thyme salted fries 817 kcal

Add a Steak Sauce - 3 supplement each

Béarnaise 397 kcal | **Green Peppercorn** 201 kcal | **Wild Mushroom** 182 kcal

To Finish

Chocolate Ganache, candied pistachios, vanilla ice cream, milk chocolate tuile **V** 677 kcal

Chai Infused Sticky Toffee Pudding, with vanilla ice cream **V** 511 kcal

Apple & Malt Tart, golden chocolate crèmeux and malted ice cream 409 kcal

Affogato, vanilla ice cream with espresso poured over **V** 40 kcal

The finer details

V vegetarian | **VG** vegan

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^A_RBAR+
KITCHEN