

Valentine's specials

Starters

Lobster Soufflé, twice baked cheese soufflé with a rich lobster sauce 12.95

Air-Cured Fillet of Beef, pickled wild treviso, chanterelle mushrooms, Bath blue cheese 15

Hot Smoked Salmon, quail's egg, red and white endive, puffed potato 12

Mains

Halibut & Langoustine, blood orange and sauternes butter sauce, sea purslane, heritage potato rosti 25

Treacle-Cured Venison, brown butter pommes purée, kale and girolles 26

Jerusalem Artichoke Orzotto, parsley and peanut pesto VG 20

To Finish

Passion Fruit Tart, lemon curd sauce and hazelnut praline V 9

Biscoff & Miso Caramel Cheesecake, vanilla tuille V 8.5

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.



HARBOUR

HOTELS

