

Boxing day

Starters

Roast Delica Pumpkin Ravioli **v**

Spiced ricotta, garlic breadcrumbs

South West Fish Soup

Clams, crab, fennel, rich tomato bisque with Cornish Gouda rouille

Air Dried Beef

Fennel, rocket and Parmesan

Smoked Haddock Fishcake

Sorrel butter sauce

Mains

Roast Cauliflower **v**

Smoked cheddar sauce, pickled leeks, nuts and seeds

Maple & Cinnamon Glazed Pork Belly

Sage mash, winter greens, brandy and Pink Lady jus, crackling

Roast Monkfish, Chorizo & Herb Crust

Braised butter beans, cockles and samphire, lemon

Beef Sirloin

Hasselback potatoes, glazed carrots, rainbow chard

To Finish

Iced Honey & Hazelnut Parfait **v**

Winter berries in red fruit sauce

White Chocolate & Cranberry Bread & Butter Pudding **v**

Vanilla ice cream

Profiteroles **v**

Vanilla cream, hazelnut brittle and chocolate shells

Fresh Fruits & Sorbets **VG**

Served in brandy snap basket

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

KITCHEN