

# Set lunch

*Two courses 27.95 • Three courses 32.95*

## Starters

**Asparagus Soup**, wild garlic and crème fraîche **V** 388 kcal

**Burrata**, asparagus, sauce vierge **V** 417 kcal

**Steamed Mussels**, cider, crème fraîche, served with warm crusty bread 306/624 kcal

## Mains

**Umami Beef Short Rib**, asparagus, Jersey Royals, red wine jus 981 kcal

**Harbour Fish Pie**, cod, prawns and salmon, cream, dill, mash potato topped with brioche crumb 897 kcal

**Pasta of the Day**, *ask about our daily changing flavours*

## To finish

**Passion Fruit Tart**, lemon curd sauce and hazelnut praline **V** 471 kcal

**Banoffee Pie**, banana, caramel, ginger, chocolate and Chantilly cream **V** 439 kcal

**Three Scoops of Ice Creams **v** & Sorbets **VG****, *ask what flavours we have today!*

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*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.

HARBOUR  

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KITCHEN