

Set lunch

Two courses 22.95 • Three courses 27.95

Starters

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

Pork Sausage Ravioli, sage and fennel ragu, lemon butter emulsion 689 kcal

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

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

Mains

Flat Iron Steak, skin on fries, thyme salt, watercress, peppercorn sauce 908 kcal

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

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

Massaman Vegetable Curry, potatoes, red peppers and green beans, jasmine rice and crackers **VG** 788 kcal

To finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream 659 kcal

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

Cinnamon & Caramel Cheesecake, winter berry compote **V** 411 kcal

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

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

KITCHEN