

Valentine's set menu

Three courses 49

Tinwood & Oyster, celebrate with a glass of Tinwood and a fresh oyster with shallot vinaigrette, served on arrival ^{125ml} 14.5 per person

Starters

Potted Home Made Smoked Mackerel, herb butter, pickled cucumber and preserved lemon, sourdough toasts

Smoked Duck Salad, pomegranate, orange, endive, candied pistachio and split dressing

Beetroot Cured Salmon, crispy capers, saffron aioli and soda bread

Celeriac & Truffle Velouté, Parmesan and pine nut crisps **V, VGA**

Mains

Rump Steak, triple cooked chips, slow roasted thyme plum tomatoes, watercress and green peppercorn sauce

Pork Tenderloin Wrapped in Parma Ham, black pudding and potato hash, creamed cabbage with a mustard sauce

Grilled Lemon Sole, brown shrimp and herb butter, wilted greens and buttered new potatoes

Beetroot & Spinach Wellington, potato purée and kale **V, VGA**

To Finish

Passion Fruit & Blood Orange Posset, popping candy, sable biscuit **V**

Rhubarb & Custard Meringue, white chocolate and hazelnut praline

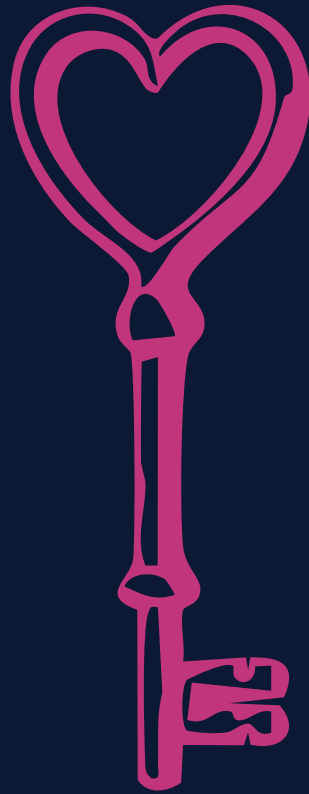
Banana Bread Soufflé, clotted cream **V**

Chocolate Fondue to Share, hot rich chocolate sauce with marshmallow, brownie, honeycomb, strawberries and shortbread **V**

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

