



**THE HARBOUR**  
*Restaurant*

## Sunday Lunch Sample Menu

### *Starters*

Parsnip and Ginger Soup

Maple Glazed Ham Hock, celeriac remoulade, english mustard

Smoked Mackerel Pate, horseradish cream, pickled cucumber, croutes

### *To follow*

Roast Topside of Beef, roast potatoes, yorkshire pudding, thyme gravy

Roast Leg of Lamb, roast potatoes, mint gravy

Grilled Fillet of Hake, crushed new potatoes, parsley and lemon noisette

Truffled Gnocchi, mediterranean vegetables

### *To finish*

Buttermilk Panna Cotta, confit rhubarb, honeycomb ice cream

Banoffee and Praline Sundae

Selection of Callestick Ice Creams

*3 Courses - £18.00 per person*

*2 Courses - £15.00 per person*

*Tea or Coffee and Petit Fours - £2.95 per person*

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean.

Whilst we will do all we can to accommodate guests with food intolerances and allergies. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

All prices are inclusive of VAT at current rate.

All our food is freshly prepared and cooked to order using where possible the finest local produce. During busier periods there may be a wait. All of our food is prepared in a kitchen where nuts may be present but may not be part of the ingredients.