

## HARBOUR MASTER'S LUNCH

TWO COURSES ... 18

THREE COURSES ... 22

### TO START

BROCCOLI & STILTON SOUP

Fresh bread

TWICE BAKED CHEESE SOUFFLE

Cheese fondue

CHICKEN LIVERS

Poached hens egg, pine nuts, mixed leaves

SMOKED SALMON & AVOCADO

Cocktail sauce, dressed leaves

BRAISED BEEF BLADE

Roast celeriac, confit tomatoes

BETROOT CURED SALMON GRAVADLAX

Pickled vegetables, micro herbs

### TO FOLLOW

CALVES LIVER

Crisp bacon, roast onion & sage mash, pan jus

CONFIT DUCK LEG

Dauphinoise, savoy cabbage & bacon, mustard sauce

HAKE FILLET

Crab & spring onion risotto, parmesan crisp

PORK & MUSHROOM STROGANOFF

Steamed rice

FISHERMANS STEW

White fish, mussels, prawns, tomatoes, fresh bread

BEER BATTERED HADDOCK

French fries, peas, tartare sauce

ALL DISHES ARE SUBJECT TO AVAILABILITY

EXTRAS

FAT CHIPS ... 4 | MARKET VEGETABLES ... 4

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### TO FINISH

#### CHOCOLATE FONDANT

Home-made yoghurt sorbet  
(please allow 15 minutes cooking time)

#### CHOCOLATE BROWNIE

Chocolate sauce, home-made raspberry sorbet

#### ETON MESS

Fresh berries, meringue, cream

#### PEANUT, WHITE CHOCOLATE & BANANA BREAD PUDDING

Home-made peanut butter ice cream

#### HOME-MADE ICE CREAM

Brandy snap

#### CHEESE

French & local, home-made apple & port chutney, crisp crackers

### FIN

ESPRESSO ... 2

MACCHIATO ... 2

ESPRESSO DOPPIO ... 3

MACCHIATO DOPPIO ... 3

CAPPUCCINO ... 3.5

LATTE ... 3.5

AMERICANO ... 3

FLAT WHITE ... 3

LIQUEUR COFFEE ... 7

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HOT CHOCOLATE ... 3.5

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POT OF SUKI LOOSE LEAF TEA ... 3.5

English breakfast, Earl Grey & blueflower,  
green tea sencha, peppermint or red berry