



HARBOUR & BROWNS BAR & KITCHEN

WHILE DECIDING

House Marinated Olives |4| (ve)
Guindillas & Chorizo |6| (ve**)
Home Made Tortillas & Dips |6.5| (ve)

W/ PRE DRINKS | DRINKS | POST DRINKS | NO DRINKS

APERITIFS

Peach Bellini |7.5|
Twisted Negroni |9|
Blackberry & Elderflower Fizz |9|
*Bristol Distilling Co Gin 77, Elderflower, Apple,
Blackberry Liqueur*
Pink G&T |6|
Rhubarb & Raspberry Gin, Mint, Fever-tree tonic
Mulled Wine |4.5|

WHEN THE MOOD TAKES

SMALL PLATES & STARTERS

Pigs Cheek in Parma Ham, Quince Purée (gf) |8|
Burrata & Ham Hock Croquettes, Honey Glaze |7|
Jerusalem Artichoke & Chestnut Soup, Sesame Doughballs (ve) |5.5|
Charred Chicory, Candied Walnuts, Blue Cheese Dressing (v) (gf) |6|
Avocado & Dill Mousse, Smoked Salmon (gf) |7.5|

LARGE PLATES

Slow Cooked Honey & Bourbon Beef Short Rib (gf)
For One |12| To Share |23| For The Table |45|
Sustainable Fish of the day, Garlic Cavolo Nero, Beurre Blanc sauce |15|
Sweet Potato & Roasted Butternut Squash Gnocchi (v) (gf) |12.5|
Vegan Loaded Aubergine, Parsnip Crisps (ve) (gf*) |11|
8oz Beef Burger, Smoked Cheddar, Crispy Bacon |12|

ACCESSORIES

Hand Cut Chips, Parmesan, Sun-dried Tomato (v) |5|
Tenderstem Broccoli, Smoked Nuts, Basil Oil (ve) (gf) |6.5|
Crispy Bacon & Garlic Sautéed Cavolo Nero (gf) |5.5|
Maple Roasted Chateaufort Carrots, Parsnips & Chestnuts (ve) (gf) |6|

SWEETS

Mulled Wine Poached Pear, Apricot Purée (ve)(gf) |6|
Sticky Caramel Pudding, Vanilla Mascapone |6|
Homemade Creme Patisserie Doughnut, Syringe-Your-Own Sauce |6|

MON-FRI 12-2:45 | 6-9:30
SAT 6-9:30

If you have a food allergy, intolerance or sensitivity, please speak to our friendly staff about ingredients in our dishes before ordering your meal. v = vegetarian, ve = vegan, gf = gluten free, * = can be altered to be suitable