

## TO BEGIN

**SWANSEA BAY MUSSELS** in a creamy bacon & cider sauce

**BRIE WEDGES** Served with salad garnish & maple syrup drizzle

**CHORIZO HOUSE SALAD** house salad, tomato pasta salad & mediterranean cous cous

**COD GOUJONS** Served with homemade tartare sauce & salad garnish.

## TO FOLLOW

**SLOW ROASTED TOPSIDE OF BEEF**

**FRESH ROASTED TURKEY** with pigs n skins & homemade stuffing

Upgrade to a **2 MEAT COMBO** **£2.00** Extra

**BUTCHERS SAUSAGES** with homemade stuffing & pigs n skins

**WHOLE OVEN BAKED PLAICE** served with roasted sunday vegetables  
(Limited availability)

All above roasts served with Goose Fat Roasties, Roasted Root Vegetables, Seasonal Vegetables, yorkshire pudding, cauliflower cheese, mixed green & rich marrow bone gravy.

**OVEN ROASTED SALMON FILLET IN A HERB BUTTER** with Seasonal Greens & Chips

**SCAMPI & CHIPS** With homemade tartare sauce & handcut chips

**VEGAN SPAGHETTI BOLOGNESE** **GF\***

## TO FINISH

**3 SCOOPS OF ICE CREAM**

**S'MORES CARAMEL BROWNIE TRIFLE**

**STRAWBERRY & NUTELLA PANCAKE STACK**

**BANANA SPLIT SUNDAE**

**WHITE CHOCOLATE & RASPBERRY ROULADE**

**HARBS STYLE ETON MESS**



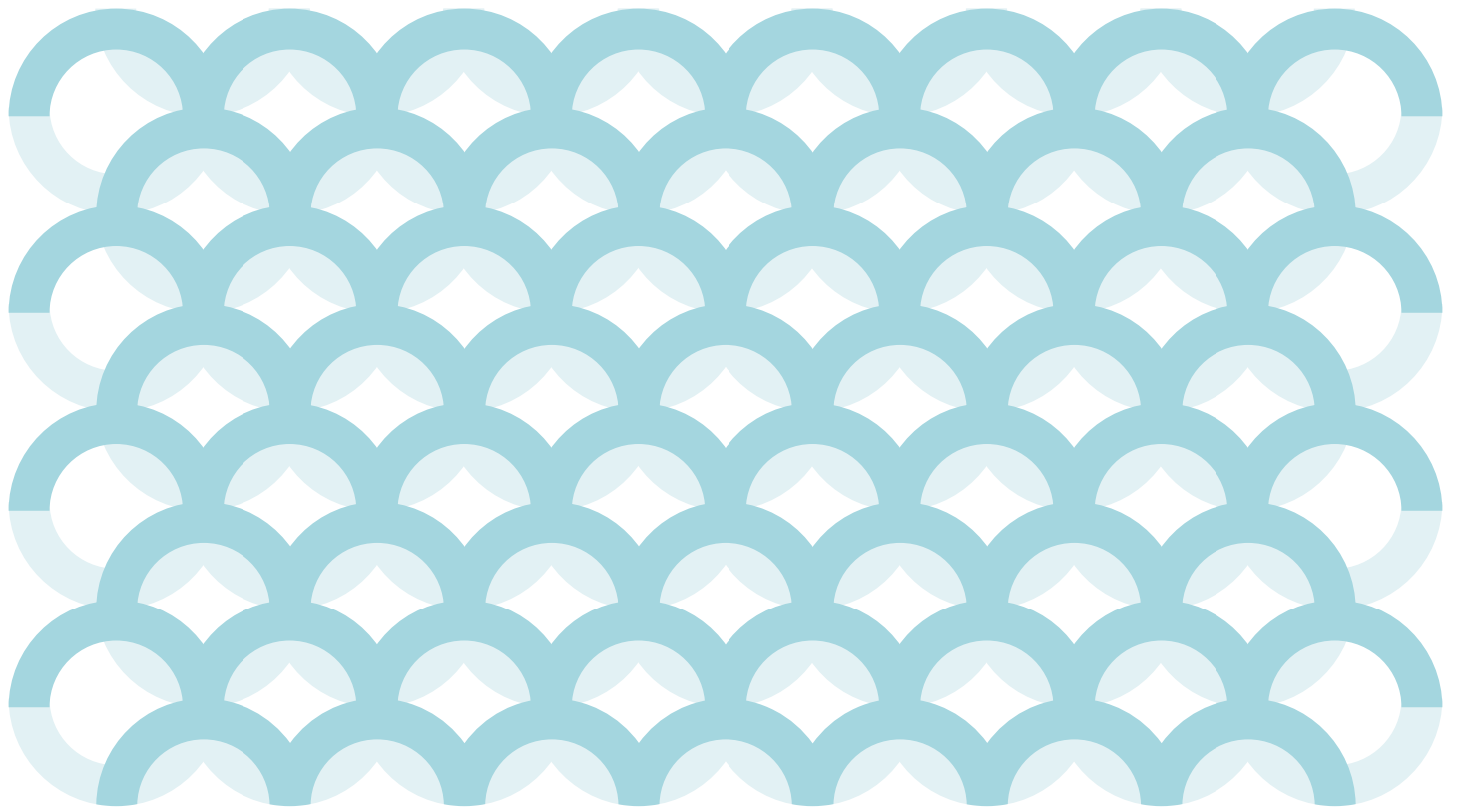
\*GLUTEN FREE OPTION AVAILABLE UPON REQUEST

**1 COURSE** **£11.00**



**STARTERS OR DESSERTS**

**10<sup>5</sup> £4.00 EACH**



**eat.  
drink.  
relax.**

THE  
**HARBOURMASTER**  
BAR & RESTAURANT

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