



MENU

A DRINK TO GET GOING...

Glass of House Prosecco	7
Bottle of House Prosecco	28.5
Bottle of House Champagne	49
House Belini	8.5
Royal Lady	9
(prosecco & bombay bramble gin)	

PRE FIX MENU

2 COURSES £14, 3 COURSES £17 until 7pm.

1ST COURSE

h&b croquettes

Truffle mac 'n' cheese balls v

Golden beetroot, pickled cucumber, horseradish & basil oil *vg, gf*

2ND COURSE-

House fried buttermilk chicken, truffle & parmesan chips, mojo rojo

Chickpea & jackfruit moqueca (Brazilian curry), with coconut & coriander crispy rice *vg*

Mosaic salmon, pickled carrot, avocado & salmon caviar *gf*

3RD COURSE

House doughnuts

Chocolate, caramel & peanut butter cheesecake

SNACKS

Mokoko sourdough & oils <i>vg</i>	4
Nocellara olives <i>vg, gf</i>	4
Truffle mac 'n' cheese balls v	5
h&b croquettes with jalapeno mayo	5.5
Scallop with burnt butter, capers & parmesan foam <i>gf</i>	4.5(each)

PLATES

King prawns with spicy bravas sauce & fried bread	9
Baked camembert with thyme & balsamic croutons v	9
Roasted golden beetroot with pickled cucumber, horseradish & basil oil <i>vg, gf</i>	6.5
House fried buttermilk chicken with mojo rojo	8
Chickpea & jackfruit moqueca (Brazilian curry), with coconut & coriander crispy rice <i>vg, gf</i>	7
Beef short rib with celariac frites & shallot puree <i>gf</i>	13
Charred butternut squash pomegranate & walnut <i>vg, gf</i>	7
Rib eye steak with steak glaze <i>gf</i>	19
Mosaic salmon, pickled carrot, avocado & salmon caviar <i>gf</i>	14
Truffle & parmesan chips	4

DESSERTS

House doughnuts syringe your own sauce	6.5
Chocolate, caramel & peanut butter cheesecake	7
Tarte Tatin with vanilla bean custard <i>vg</i>	7

HAVE YOU TRIED OUR BOTTOMLESS BRUNCH ON SATURDAY'S?

Social: @harbourandbrowns

Email: info@harbourandbrowns.com

Website: www.harbourandbrowns.com