



HARBOUR & BROWNS BAR & KITCHEN

WHILE DECIDING

Artisan Loaves, House Marinated Olives,
Guindillas |8| for 2ppl (ve*)

Deep Fried Camembert, Plum Sauce, Rustic Herb
Crostinis |9| for 2ppl (v)

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

APERITIFS

Peach Bellini |7.5|

Pink G&T |6 |

Twisted Negroni |9|

Blackberry & Elderflower Fizz |9|

Lemon Fizz |9|

WHEN THE MOOD TAKES

SMALL PLATES

Shredded Confit Duck, Orange, Sesame, Pine Nuts, Watercress (gf) |6.5|

Burrata & Braised Beef Croquettes w/ Mojo Picante |7|

Sweet Chilli & Creamy King Prawns, Roasted Cherry Tomatoes, Coriander, Focaccia |8|

Oyster Mushroom & Tarragon Arancini w/ Truffled Parsnip Purée (v) |6.5|

Loaded Chips: Pulled Ham Hock, Spiced bbq Sauce, Applewood Smoked Cheddar |6.5|

Vegetarian Loaded chips: Chimichurri & Applewood Smoked Cheddar (v) |5.5|

Beef Slider w/ Streaky Maple Bacon, Gruyere, Sriracha Mayo |7|

Jackfruit, Sweet Potato & Red Onion Bhajis w/ Mango Chutney (ve) |6.5|

Grilled Aubergine & Courgette Tian, Sweet Peppers, & Vegan Bechamel (ve) (gf) |6.5|

Fried Cassava, Smoked Paprika, House Dips (ve) |5|

LARGER PLATES

Slow Cooked Malbec & Beef Short Rib (gf)

For One |15| To Share |29| For The Table |55|

Harissa Halloumi, Courgetti, Tomato & Fennel (v)(gf) |13|

Vegan Fish & Chips

Banana Blossom, Hand Cut Chips, Aged Rum, Lime & Mint Mushy Peas (ve)|13|

SWEETS

Homemade Doughnuts, Syringe-your-own Sauce |6.5|

Aquafaba Meringue w/ Blackberries & Amaretto (ve) |6.5|

Mini Vanilla Creme Brûlée Tarts |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