

HARBOUR & BROWNS

WINTER MENU

SNACKS

MOKOKO SOURDOUGH 4 with olive oil and balsamic vg	QUEEN SCALLOP 4.7EACH burnt butter & capers gf
TRUFFLED MAC 'N' CHEESE BALLS 5.8 with truffle aioli v	HALLOUMI FRIES 5.9 with chilli jam v
NOCERELLA OLIVES vg, gf 4	

PLATES

GARLIC ROASTED BEETROOT 6.9 whipped goats cheese & pistachio* v, gf	SPICED CRAB CAKES 8.5 ssamjang tartar
TURMERIC ROASTED CAULIFLOWER 7.2 with romanesco & chimichurri vg, gf	LAMB RUMP STEAK 12 creamy cauliflower puree gf
BURRATINA 8 sweet pea cream & aged parmesan v,gf	CHARRED LEEKS 6.5 romesco sauce, toasted almonds* vg,gf
12HR BEEF SHORT RIB 11.2 h&b beef stock & crispy shallots gf	CLIFTON SEAFOOD COD 10.9 saffron & dill sauce gf
	TRUFFLE & PARMESAN CHIPS v 4.5

SOMETHING SWEET

HOMEMADE DOUGHNUTS 6 with salted caramel	STICKY TOFFEE PUDDING 7 with orange creme patissiere gf
CHOCOLATE ORANGE CHEESECAKE vg 6.8	

If you have a dietary requirement please let us know!
*contains nuts v=vegetarian vg=vegan gf=gluten free