

Harbour Heights Hotel



Sunday Lunch Menu

Two courses £32 three courses £37

Starters

Leek & Potato Soup

Olive oil | Toasted sourdough

Duck & Orange Pate

Baby apples | Focaccia crostini | Red chicory

Treacle Cured Salmon

Horseradish cream | Baby beetroots | Caviar

Tomato & Mozzarella Salad

Balsamic glaze | Olive crumb

Mains

Roasted Bransgore Beef Striploin

Roast potatoes | Panache of seasonal vegetables | Beef gravy | Yorkshire pudding

Roasted Chicken Breast

Roast potatoes | Seasonal vegetables | Chestnut stuffing | Chicken jus

Pan Roasted Seabream Fillet

Creamy mash potato | Parsnip puree | Charred tenderstem broccoli | Soya bean salsa verde

Tomato Risotto

Sundried tomatoes | Parmesan shavings | Rocket

Desserts

Lemon Posset

Vanilla sable biscuits | Mixed berry compote

Warm Apple Beignets

Apple compote | Cinnamon ice cream

Selection of Cheese

Crackers | Grapes | Chutney | Celery

Selection of Ice creams & Sorbets

Champagne & Sparkling Wine

(125ml / Bottle)

- **Moët & Chandon Brut Imperial, France** — £11.50 / £66
- **Moët & Chandon Rosé Imperial, France** — £80 (bottle only)
- **Dom Pérignon Brut 2006, France** — £180 (bottle only)
- **Chapel Down Three Graces, England** — £55 (bottle only)
- **Sette Bello Prosecco Extra Dry, Italy** — £8.50 / £36
- **Bottega Rosé Brut, Italy** — £45 (bottle only)

White Wine

(175ml / 250ml / Bottle)

- **Da Luca Pinot Grigio, Terre Siciliane, Italy** — £7.15 / £9.35 / £28
- **Drifting Chardonnay, Lodi, USA** — £7.95 / £9.65 / £29
- **Gavi Ca' Bianca, Italy** — £33 (bottle only)
- **Picpoul de Pinet, Petite Ronde, France** — £7.40 / £10.15 / £30
- **Cullinan View Chenin Blanc, South Africa** — £6.50 / £8.70 / £26
- **Côtes du Rhône Les Abeilles Blanc, France** — £33 (bottle only)
- **Waipara Hills Sauvignon Blanc, New Zealand** — £7.95 / £11.20 / £33
- **Sancerre, Domaine des Chaintres, France** — £50 (bottle only)
- **Coteaux Bourguignons Blanc, France** — £51 (bottle only)
- **Tekena Sauvignon Blanc, Chile** — £27 (bottle only)
- **Te Awa Left Field Albariño, New Zealand** — £38 (bottle only)
- **Bourgogne Clos de Loyse, France** — £52 (bottle only)
- **Rioja Blanco Barrel Fermented, Spain** — £43 (bottle only)
- **Chablis Gloire de Chablis, France** — £55 (bottle only)
- **Dr. Konstantin Frank Gewürztraminer, USA** — £47 (bottle only)
- **Stonier Chardonnay, Australia** — £45 (bottle only)

Red Wine

(175ml / 250ml / Bottle)

- **Rioja Crianza, Viña Real, Spain** — £7.95 / £10.70 / £32
- **Atamisque Serbal Malbec, Argentina** — £8.75 / £12.50 / £36
- **Tekena Merlot, Chile** — £6.65 / £8.85 / £27
- **Bottega Venedika Raboso Piave Merlot, Italy** — £40 (bottle only)
- **Montepulciano d'Abruzzo, Italy** — £25 (bottle only)
- **Chianti Classico, Italy** — £41 (bottle only)
- **Waipara Hills Pinot Noir, New Zealand** — £42 (bottle only)
- **Cullinan View Shiraz, South Africa** — £6.50 / £8.70 / £26
- **Élevé Malbec, France** — £27 (bottle only)

- **Crozes-Hermitage Les Fées Brunes, France** — £55 (bottle only)
- **Feudi Salentini 125 Primitivo del Salento, Italy** — £8.25 / £11.65 / £35
- **Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Chile** — £7.60 / £10.70 / £32
- **Brouilly, Château de Corcelles, France** — £42 (bottle only)

 **Rosé Wine**

(175ml / 250ml / Bottle)

- **Cullinan View Chenin Blanc Rosé, South Africa** — £6.50 / £8.70 / £26
- **Cotes de Provence Rosé, France** — £8.50 / £11.65 / £35
- **Wicked Lady White Zinfandel, USA** — £7.25 / £9.60 / £29

Please call **01202 707 272** to book a table or visit www.fjhotels.co.uk.

Harbour Heights Hotel, 73 Haven Road, Poole, BH13 7LW

Should you have any concerns about food allergens or intolerances, please talk to a member of staff before ordering your food or drink. We can provide an allergen chart for all of our dishes if required. Note an optional 10% service charge will be added to your bill, which will be shared with whole team.