

Artisan bread with butter
and olive oil (V)- 3.50

HARBOUR

KITCHEN

Rock oysters cold 'au naturel' or hot in tempura batter
Ask about seasonal availability - 3 each

Light Bites

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| Smoked almonds (V) | 4 |
| Olives, orange & fennel (VG/GF) | 4 |
| Stuffed peppers, cream cheese (V) | 4 |
| Seasonal tempura vegetables & chilli dip (V) | 5 |
| Spiced whitebait & Sriracha mayo | 5 |
| Buttermilk chicken popcorn | 5 |

Starters

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| Tempura prawns | 3.50 each |
| Chilli sauce, lemon | |
| Market crudités (VG) | 7 |
| Chimichurri and babaganoush | |
| Burrata (V) | 9 |
| Tomato pulp, oregano, sourdough | |
| Confit duck croquettes | 8 |
| Miso pickled cucumber, crispy chilli oil | |
| Dry aged beef fillet carpaccio | 12 |
| Rocket and horseradish cream | |
| Beetroot-cured salmon | 8 |
| Cucumber and apple pickle | |
| Scallops | 11 |
| Pea purée, smoked slab bacon, sea vegetables | |

Plant-based

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| Vegan burger (VG) | 14 |
| Beetroot bun, lettuce, herb mayo and skinny fries | |
| Kale tagliatelle (V) | 18 |
| Goat's cheese, nutty pesto | |
| Caesar salad (V) | 14 |
| Hen's egg, romaine lettuce, croutons | |
| Tomato & mozzarella (V) | 12 |
| Avocado, pepper and toasted ciabatta | |
| Greens & grains (VG) | 12 |
| Tender stem broccoli, quinoa, pomegranate, toasted seeds | |
| Add | |
| Grilled chicken | 4 |
| Halloumi (V) | 3 |
| Marinated tofu (VG) | 3 |

Mains

| | |
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| Catch of the day | MP |
| Please ask for today's catch | |
| Harbour fish & chips ROOM TO REWARD | 16.50 |
| Chunky chips, mushy peas, tartare sauce | |
| Pork loin | 20 |
| Black pudding, glazed apple, crispy scratchings, cider sauce | |
| Lamb rump | 25 |
| Baby onions, fresh peas, beans, mint, green sauce | |
| Sea bass fillets | 19 |
| Mussels, pak choi, miso broth | |
| Steamed mussels | 14 |
| Thai coconut chilli and lime or classic marinère | |

From the Grill

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|--|----|
| Beef burger | 16 |
| Cheese, slab bacon, relish and skinny fries | |
| <i>Make it a double: double meat, double cheese</i> | 3 |
| Spatchcock chicken (GF) | 21 |
| Yoghurt slaw, chilli sauce or lemon and herb | |
| 8oz rump steak (GF) | 20 |
| Chimichurri, watercress and skinny fries | |
| 10oz rib-eye steak (GF) | 29 |
| Triple cooked chips with peppercorn, blue cheese or red wine sauce | |

Sides

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| Skinny fries, thyme salt (VG/GF) 4 Sweet potato fries (V/GF) 5 |
| Seasonal greens (V/GF) 4 New potatoes (V/GF) 4 Truffle mac & cheese (V) 5 |
| Heritage tomato salad (V/GF) 5 Bib lettuce & avocado (VG/GF) 5 |



I'm a biodegradable and recyclable menu.

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

ROOM TO REWARD

Harbour Hotels will donate 50p from every sale of this dish to Room to Reward - a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

Desserts

| | |
|---|------|
| Affogato | 4.50 |
| Ice cream with espresso poured over | |
| Lemon meringue cheesecake | 6.50 |
| Italian meringue, biscuit crumb | |
| Vanilla panna cotta | 6.50 |
| Summer berries, lemon thyme and honeycomb | |
| Sticky toffee pudding | 6 |
| Clotted cream, ice cream, caramel sauce | |
| Chocolate fondant | 7 |
| Chocolate shards and vanilla ice cream | |

Coupes & Ices

| | |
|---|------|
| Banana, cream & salted caramel ice cream | 7.50 |
| Coffee, espresso liqueur, shortbread, cream, ice cream | 7.50 |
| Simple ice creams & sorbets | 6 |
| Please ask for today's flavours | |
| Selection of three local cheeses | 8.50 |
| Served with chutney and biscuits | |

Afternoon Tea

Available daily from 12pm to 5pm

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| Afternoon tea | 25 |
| Served with a selection of sandwiches, plain and fruit scones, clotted cream and jam, with a selection of cakes & sweet treats | |
| Champagne afternoon tea | 35 |
| Full afternoon tea, with a glass of Moët & Chandon Champagne | |

Harbour Cocktails & Apéritifs

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|---|-------|
| Moët & Chandon Impérial | 12.50 |
| Moët & Chandon Rosé Impérial | 13.50 |
| Kir Royale | 13 |
| Moët & Chandon Champagne with a dash of Cassis | |
| Classic Negroni | 8 |
| Bombay Sapphire gin, Martini Rubino Riserva, Campari. | |
| Passion Fruit Martini | 10 |
| Grey Goose Vanilla Vodka, passion fruit liqueur, Prosecco | |
| Aperol Spritz | 11 |
| Aperol, Prosecco and soda | |
| Mojito | 10 |
| Bacardi Rum, sugar, fresh limes and mint | |

HARBOUR

KITCHEN

Sparkling Wines

| | Vintage | 125ml | Bottle |
|--|---------|-------|--------|
| Lyme Bay Reserve Brut, Devon | NV | 10 | 56 |
| Hattingley Valley Classic Cuvée, Hampshire | NV | | 62 |
| Greyfriars Blanc de Blanc, Brut, Surrey | NV | | 69 |
| Nyetimber Classic Cuvée, Sussex | NV | | 75 |
| Lyme Bay Sparkling Rosé Brut, Devon | NV | | 75 |
| Prosecco, La Pieve, Veneto, Extra Brut, Veneto, Italy | NV | 8 | 36 |
| Sparklehorse, Chenin Blanc, MCC, K Forrester, South Africa | 2017 | | 45 |

Champagne

| | Vintage | 125ml | Bottle |
|--|---------|-------|--------|
| Moët & Chandon, Brut Imperial | NV | 12.50 | 69 |
| Veuve Clicquot, Yellow Label, Brut | NV | | 89 |
| Lombard 1er Cru, 'Blanc de Noir' Brut | NV | | 97 |
| Moët & Chandon, Grand Vintage | 2012 | | 115 |
| Besserat de Bellefon Cuvée des Moines, Blanc de Blanc Grand Cru Brut | NV | | 125 |
| Dom Perignon Millesime, Brut | 2010 | | 225 |
| Krug Grande Cuvée, Brut | NV | | 275 |

Rosé Champagne

| | Vintage | 125ml | Bottle |
|-------------------------------------|---------|-------|--------|
| Moët & Chandon Rosé Brut | NV | 13.50 | 79 |
| Lombard, 1er Cru Rosé, Brut | NV | | 85 |
| Moët & Chandon Nectar Imperial Rosé | NV | | 125 |
| Dom Perignon Rosé Brut | 2008 | | 395 |

Rosé Wine – England

| | Vintage | Bottle |
|---|---------|--------|
| Whole Berry Rosé, Sharpham Vineyards, Devon | 2019 | 44 |
| Pinot Noir Rosé, Lyme Bay, Devon | 2019 | 48 |
| Rondo-Pinot Noir, Ditchling, Court Garden | 2018 | 50 |

Rosé Wines

| | Vintage | 175ml | Bottle |
|---|---------|-------|--------|
| Bobal Rosé, Autentico, Utiel-Requena, Spain* | 2019 | 5 | 20 |
| Rioja Rosado, Ramon Bilbao, Rioja, Spain | 2019 | 8.50 | 35 |
| Sancerre Rosé, Andre Neveu, Loire, France | 2018 | | 52 |
| Whispering Angel, Château d'Esclans, Provence, France | 2020 | | 58 |
| Porte Noire by Idris Elba, Provence, France | 2019 | | 69 |

* Organic

White Wine – England

| | Vintage | 175ml | Bottle |
|--|---------|-------|--------|
| Bacchus-Chardonnay, Shoreline, Lyme Bay, Devon | 2019 | 9.75 | 39 |
| Pinot Gris Wild Ferment, Sharpham, Devon | 2019 | | 58 |

White Wine by the Glass

| | Vintage | 175ml | Bottle |
|---|---------|-------|--------|
| Viura Organic, Autentico, Utiel-Requena, Spain* | 2020 | 5 | 20 |
| Fernão Pires, Coreto Branco, DFJ Vinhos, Lisboa, Portugal | 2019 | 6.65 | 27 |
| Alvariño, Vasco & Explorers, Stellenbosch, South Africa | 2020 | 7.50 | 30 |
| Chenin Blanc, Old Vine Reserve, K Forrester, Stellenbosch, South Africa | 2019 | 7.75 | 32 |
| Sauvignon Blanc, Land Made, Marlborough, New Zealand | 2020 | 8 | 36 |
| Chablis, Domaine de Biéville, Burgundy, France | 2019 | 11 | 44 |

White Wine

| | Vintage | Bottle |
|---|---------|--------|
| Sauvignon Blanc, Casa Lejano, Central Valley, Chile | 2020 | 24 |
| Chardonnay, VV, Les Mougeottes, Languedoc, France | 2019 | 26 |
| Torrentes, Melodias, Trapiche, Mendoza, Argentina | 2020 | 27 |
| Picpoul de Pinet, Belle Mare, Languedoc, France | 2020 | 33 |
| Muscadet et Sèvre Maine, Dom Herbauges, Loire, France | 2019 | 36 |
| Soave, Sereole, Bertani, Veneto, Italy | 2019 | 36 |
| Riesling, Jean-Baptiste Adam, Alsace, France | 2018 | 39 |
| Chardonnay, Cannonball, California, USA | 2017 | 44 |
| Grenache Blanc, The Foundry, Stellenbosch, South Africa | 2020 | 45 |

Cult & Classic White Wines

| | Vintage | Bottle |
|--|---------|--------|
| Gavi di Gavi, La Minaia, Bergaglio, Piemonte, Italy | 2019 | 40 |
| Macon-Charnay, Manciat-Poncet, Burgundy, France | 2017 | 45 |
| Semillon, Cellar Reserve, 'Elizabeth' Mt Pleasant, NSW Australia | 2009 | 48 |
| Sancerre, Insolite, Franck Millet, Loire, France | 2019 | 59 |
| FMC Chenin Blanc K Forrester, Stellenbosch, South Africa | 2017 | 82 |
| Chablis Grand Cru Bougros, Dom Vauroux, Burgundy, France | 2009 | 85 |
| Chardonnay, The Bateleur, De Wetshof, Robertson, South Africa | 2014 | 89 |
| Chassagne-Montrachet, Olivier Leflaive, Burgundy, France | 2014 | 95 |
| Puligny-Montrachet, Louis Jadot, Burgundy France | 2017 | 105 |
| Puligny-Montrachet, Chavy, Burgundy, France | 2018 | 115 |

Red Wine – England

| | Vintage | 175ml | Bottle |
|---|---------|-------|--------|
| Pinot Noir, Ditchling Red, Court Garden | 2019 | | 42 |
| Pinot Noir 'Penruddocke', a'Becketts, Wiltshire | 2018 | | 58 |

Red Wine by the Glass

| | Vintage | 175ml | Bottle |
|--|---------|-------|--------|
| Bobal Tempranillo, Autentico, Utiel-Requena, Spain* | 2020 | 5 | 20 |
| Montepulciano d'Abruzzo, Torre del Colle, Abruzzo, Italy | 2017 | 6.65 | 27 |
| Syrah, 'Francophile' The Liberator, South Africa | 2018 | 6.85 | 28 |
| Carmenere, La Playa, Colchagua, Chile | 2019 | 7 | 29 |
| Malbec, High Vineyards, Amaru, Salta, Argentina | 2019 | 7.75 | 32 |
| Pinot Noir, LUC, Organic, Languedoc, France* | 2018 | 9.25 | 38 |
| Rioja Reserva, Bodegas Taron, Rioja Alta, Spain | 2011 | 11.50 | 48 |

Red Wine

| | Vintage | Bottle |
|---|---------|--------|
| Merlot, Casa Lejano, Central Valley, Chile | 2019 | 24 |
| Carignan, Les Archeres, Pays d'Oc, Languedoc, France | 2020 | 26 |
| Cabernet Sauvignon, Les Mougeottes, France | 2018 | 27 |
| Pinotage, Windmeul Cellars, Western Cape, South Africa | 2019 | 28 |
| Pais/Moscatel, Ventisquero, Maule Valley, Chile | 2016 | 30 |
| Primitivo Blend, Appassimento Rosso, Veneto, Italy | 2019 | 38 |
| Zinfandel 'old vines', Bogle Vineyards, California, USA | 2016 | 44 |
| Cabernet Sauvignon, Thelema, Stellenbosch, South Africa | 2017 | 59 |
| Pinot Noir, Massale, Kooyong, Mornington, Australia | 2017 | 65 |

Cult & Classic Red Wines

| | Vintage | Bottle |
|--|---------|--------|
| SGM, Renegade, K Forrester, Stellenbosch, South Africa | 2016 | 42 |
| Malbec Seleccion de Familia, H Canale, Argentina | 2019 | 52 |
| Château Lucas, Lussac-St-Emilion, Bordeaux, France | 2015 | 55 |
| 'Max' Bordeaux Blend, M Mossop, Stellenbosch, South Africa | 2017 | 65 |
| Amarone della Valpolicella Bertani, Veneto, Italy | 2015 | 72 |
| Pinot Noir, 'Marions Vineyard', Schubert, New Zealand* | 2016 | 79 |
| Barolo, Fontanafredda, Piemonte, Italy | 2014 | 85 |
| Châteauneuf du Pape, Dom Janasse, Rhone, France | 2015 | 99 |
| Château Batailley, Pauillac, Bordeaux, France | 2012 | 115 |
| Château Talbot, St-Julien, Bordeaux, France | 2011 | 145 |