

# HARBOUR

KITCHEN & BAR

## Sunday Menu

### Light Bites

Smoked almonds (V)	4
Olives, orange and fennel (VG/GF)	4
Stuffed peppers, cream cheese (V)	4
Seasonal tempura vegetables & chilli dip (V)	5
Spiced whitebait & Sriracha mayo	6
Buttermilk chicken popcorn	6
Artisan breads with butter & olive oil (V)	3.50
Rock oysters	3.75 each
Cold 'au naturel' or hot in tempura batter <i>Ask about seasonal availability</i>	

### Starters

Tempura prawns	10.50
Wasabi yogurt, orange and fennel salad	
Spiced heritage squash (V)	9
Whipped ricotta, dukkah	
Truffled wild mushrooms (V)	10
Potato rosti, hen's egg	
Crispy beef salad	10
Wavy noodles, shiitake mushrooms, cashews, chilli, coriander	
Prawn cocktail (GF)	12
Chopped lettuce, avocado, cucumber, pink prawns, spiced dressing	
Scallops	11
Pea purée, smoked slab bacon, sea vegetables	

### Plant-based

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
Tenderstem broccoli, quinoa, pomegranate, toasted seeds	
Add	
Grilled chicken	4
Halloumi (V)	3
Marinated tofu (VG)	3

### Mains

Catch of the day	MP
Please ask for today's catch	
Harbour fish & chips	17
Fat chips, mushy peas, tartare sauce	
Pork fillet	18
Wrapped in bacon, pearl barley risotto, crispy sage, mustard greens	
Cod & crab	23.50
Fillet of cod with a crab and herb crust, creamy mashed potato, peas, butter sauce	
South West mussels (GF)	19.50
Cider, grilled leeks, cream	
Confit duck leg	20
Jerusalem artichoke, baby turnips, rainbow chard	

### Roasts Available 12pm to 5pm

Beef sirloin	17
Yorkshire pudding, horseradish sauce	
Pork shoulder	16
Crackling, apple sauce	
Roast chicken	15
Sage and onion stuffing, bread sauce	
Vegetable, lentil & nut roast (V)	15
Sautéed potatoes, courgettes, cherry tomatoes, red wine sauce	

### Sides

Fat chips (VG/GF) 4   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

### Desserts

Lemon meringue cheesecake (V)	6.50
Italian meringue, biscuit crumb	
Popcorn panna cotta	6.50
Caramel shards with salted caramel crumb	
Sticky toffee pudding (V)	6.50
Clotted cream, ice cream, caramel sauce	
Chocolate fondant (V)	7
Chocolate shards, vanilla ice cream	
Selection of three local cheeses	8.50
Chutney, biscuits	

### Coupes & Ices

Affogato (V)	4.50
Ice cream with espresso poured over	
Banana, cream & salted caramel ice cream (V)	7.50
Simple ice creams & sorbets (V/GF)	6.50
Please ask for today's flavours	

### Funfair Favourites Afternoon Tea

Available daily from 3pm to 5pm	
Served with a selection of nostalgic fairground favourites, sweet treats, sandwiches and plain, and fruit scones with clotted cream and jam	30
Add a glass of Moët & Chandon Champagne	12.50

### Harbour Cocktails & Apéritifs

Moët & Chandon Impérial	12.50
Moët & Chandon Rosé Impérial	13.50
Kir Royale	13
Moët & Chandon Champagne with a dash of Cassis	
Classic Negroni	9
Bombay Sapphire gin, Martini Rubino Riserva, Campari	
Passion Fruit Martini	10
Grey Goose Vanilla vodka, passion fruit liqueur, prosecco	
Aperol Spritz	11
Aperol, prosecco, soda	
Mojito	10
Bacardí rum, sugar, fresh limes, mint	


# HARBOUR

KITCHEN & BAR

## Sparkling Wines

	Vintage	125ml	Bottle
Lyme Bay Reserve, Brut, Devon	NV		56
Court Garden Classic Cuvée, Sussex	NV	11	65
Greyfriars Blanc de Blanc, Brut, Surrey	NV		68
Nyetimber Classic Cuvée, Sussex	NV		69
Prosecco, La Pieve, Veneto, Extra Brut, Veneto, Italy	NV	8	36

## Champagne

	Vintage	125ml	Bottle
Moët & Chandon, Brut Imperial	NV	12.50	69
Veuve Clicquot, Yellow Label, Brut	NV		97
Lanson 'Green Label', Brut 	NV		115
Moët & Chandon, Grand Vintage	2012		125
Dom Pérignon Millésime, Brut	2008		265
Krug Grande Cuvée, Brut	NV		275

## Rosé Champagne

	Vintage	125ml	Bottle
Moët & Chandon Rosé, Brut	NV	13.50	79
Tsarine Rosé, Brut	NV		85
Moët & Chandon Nectar Imperial Rosé	NV		125
Dom Pérignon Rosé, Brut (limited availability)	2008		595

## Rosé Wine - England

	Vintage	Bottle
English Rosé, Chapel Down, Kent	2019	36
Rondo-Pinot Noir, Ditchling Court Garden, Sussex	2018	50

## Rosé Wines

	Vintage	175ml	Bottle
Bobal Rosé, Auténtico, Utiel-Requena, Spain 	2020	6	22
Cinsault-Syrah, Le Pas du Moines, Gassier, Provence	2019	9	36
Sancerre Rosé, André Neveu, Loire, France	2018		55
Whispering Angel, Château d'Esclans, Provence, France	2020		58
Porte Noire by Idris Elba, Provence, France	2019		69





## White Wine - England

	Vintage	175ml	Bottle
Bacchus Chapel Down, Kent, England	2018		38
Bacchus-Chardonnay, Shoreline, Lyme Bay, Devon	2019		42
Pinot Gris-Ortega, Ditchling White, Court Garden, Sussex	2018	11	44

## White Wine by the Glass

	Vintage	175ml	Bottle
Viura, Auténtico, Utiel-Requena, Spain 	2020	6	22
Picpoul de Pinet, Belle Mare, Languedoc, France	2016	7	29
Alvarinho, Vasco & The Explorers, Stellenbosch, South Africa	2020	7.50	30
Chenin Blanc, Old Vine Reserve, Ken Forrester, Stellenbosch, South Africa	2019	7.75	32
Sauvignon Blanc, La Petite Abbaye, Loire, France	2020	8.50	34
Chablis, Domaine de Biéville, Burgundy, France	2019	11	44

## White Wine

	Vintage	Bottle
Sauvignon Blanc, Casa Lejano, Central Valley, Chile	2020	24
Torrontés, Cuma Vineyards, Argentina 	2019	26
Fernão Pires, Coreto Branco, DFJ Vinhos, Lisboa, Portugal	2019	27
Pinot Grigio, Boira, Veneto, Italy 	2018	39
Lugana, Le Quaiare, Bertani, Lombardy, Italy	2018	39
Viognier Reserve, Black Label, Wairau River, Marlborough, New Zealand	2018	39
Chardonnay, Bonterra Vineyards, California, USA 	2019	40
Sauvignon Blanc, Seresin, Marlborough, New Zealand 	2020	42

## Cult & Classic White Wines




	Vintage	Bottle
Soave, Sereole, Bertani, Veneto, Italy	2019	34
Muscadet Sèvre-et-Maine sur Lie, Domaine de Herbauges, Loire, France	2019	36
Grenache Blanc, The Foundry, Stellenbosch, South Africa	2018	45
Petit Chablis, Olivier Tricon, Burgundy, France	2018	48
Pouilly-Fumé, Les Duchesses, Laporte, Loire, France	2017	52
Sancerre, Insolite, Franck Millet, Loire, France	2019	59
St Aubin, Le Ban, Domaine Henri Prudhon, Burgundy, France	2015	65
Chardonnay, Karia, Stags Leap, California, USA	2016	85
Puligny-Montrachet, Chavy, Burgundy, France	2018	115

 Organic

## Red Wine - England

	Vintage	175ml	Bottle
Pinot Noir, Ditchling Red, Court Garden, Sussex	2019	10	42
Rondo, Lychgate Red, Bolney, Sussex	2018		49
Pinot Noir 'Penruddocke', Wiltshire	2018		58


## Red Wine by the Glass

	Vintage	175ml	Bottle
Bobal Tempranillo, Auténtico, Utiel-Requena, Spain 	2020	6	22
Montepulciano d'Abruzzo, Torre del Colle, Abruzzo, Italy	2017	6.65	27
Syrah, 'The Francophile' The Liberator, South Africa	2018	6.85	28
Carmenère Reserva, Block 13, La Playa, Colchagua, Chile	2016	7	29
Malbec, Punto Alto, Mendoza, Argentina 	2020	7.75	32
Pinot Noir, LUC, Languedoc, France 	2016	9.25	38
Rioja Crianza, Bodegas Tarón, Rioja Alta, Spain	2016	9.25	38

## Red Wine

	Vintage	Bottle
Merlot, Casa Lejano, Central Valley, Chile	2020	24
Cabernet Sauvignon, Les Mougeottes, France	2018	27
Pinotage, 'Printer's Ink', Martin Meinert, Stellenbosch, South Africa	2015	30
Douro Tinto, Quinta do Crasto, Portugal	2016	34
Fleurie 'La Madone', Domaine Lathuilière-Gravallon, Burgundy, France	2020	36
Primitivo Blend, Appassimento Edizione Oro Rosso, Veneto, Italy	2016	38
Zinfandel 'Old Vines', Bogle Vineyards, California, USA	2016	44

## Cult & Classic Red Wines

	Vintage	Bottle
Château Lyonnat, Lussac-St-Emilion, Bordeaux, France	2008	58
'Max' Bordeaux Blend, Miles Mossop, Stellenbosch, South Africa	2017	65
SMG, The Gypsy, Ken Forrester, Stellenbosch, South Africa	2015	70
Amarone della Valpolicella Bertani, Veneto, Italy	2015	72
Pinot Noir, 'Marjon's Vineyard', Schubert, Wairarapa New Zealand 	2016	79
Château Musar, Bekaa Valley, Lebanon	2016	84
Barolo, Fontanafredda, DOCG, Serralunga d'Alba, Piemonte, Italy	2014	85
Châteauneuf-du-Pape, Domaine de la Janasse, Rhône, France	2015	99
Château Talbot, St-Julien, Bordeaux, France	2011	145

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.