

THE HARBOUR KITCHEN

BAR + TERRACE

ALL DAY MENU

STARTERS	DAILY SOUP	5
	GIANT CRISPY PRAWNS, SAMPHIRE, CHILLI, LEMON	12
	BURRATA MOZZARELLA, BLOOD ORANGE, OREGANO PINE NUTS	9
	TWICE-BAKED CHEESE SOUFFLÉ, AGED CHEDDAR (V)	8
	AIR CURED WAGYU BEEF, BABY BEETS, HORSERADISH CREAM	12
	SEARED SCALLOPS, PEA PUREE, BACON	12
	SMOKED SALMON, LEMON, RYE BREAD	7
	GRILLED MACKEREL, TOMATO & SAMPHIRE SALAD	8

MEAT	ROAST RUMP OF LAMB, FONDANT POTATO, CARROTS & SAMPHIRE	21
	HARBOUR BURGER, CHEESE, TOMATO & GHERKIN, CHIPS	14
	SEARED DUCK BREAST, SALSIFY, RAINBOW CHARD, CREAMED POTATO, GREEN SAUCE	19
	ROAST HALF CHICKEN, CHIPOLATAS, SAGE STUFFING	16
	100Z PORK CHOP, APPLE, FENNEL, MUSTARD GREEN BEANS	19
	RIB-EYE STEAK ON THE BONE, TRIPLE COOKED CHIPS, BÉARNAISE	26

FISH	HARBOUR FISH PIE	16
	BOUILLABAISSSE, FISH & SHELLFISH, RICH BISQUE, SAFFRON, FENNEL	11/17
	SEAFOOD BURGER, CRAB, PRAWN, SCALLOP MEAT, CITRUS SLAW	16
	FISH & CHIPS, MUSHY PEAS, TARTARE SAUCE	14
	FILLET OF SEABASS, BABY SPINACH, BEURRE BLANC	16
	FILLET OF HAKE, LOBSTER SAUCE, SEA VEGETABLES, LEMON	19
	MARKET FISH, SERVED WITH A CHOICE OF HOLLANDAISE, BEURRE BLANC, SALSA VERDE	MPV

PASTA & PLANT BASED	PORCINI MUSHROOM RISOTTO, AUTUMN TRUFFLE, CRISPY HENS EGG	9/16
	VEGETABLE BURGER, SECRET SAUCE, CHIPS (V)	9
	SORREL & KALE TAGLIATELLE, GOATS CHEESE, NUTTY PESTO (V)	11/15
	CAULIFLOWER & SPINACH CURRY, ONION BHAJI, COCONUT RICE (V)	15

SIDES	CHIPS, THYME SEA SALT	3
	SWEET POTATO FRIES, CUMIN ASH	4
	CREAMED MASH POTATO	3
	SEASONAL GREENS OR ROOT VEGETABLES	4
	BUTTER LETTUCE & AVOCADO	3

V VEGETARIAN

VG VEGAN

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 10% is added to the total bill and divided fairly between the staff and independently from the business.