

# THE HARBOUR KITCHEN

BAR + TERRACE

## SUNDAY SET MENU

2 COURSES 19.95 & 3 COURSES 24.95

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BITES	OLIVES, ORANGE & FENNEL (VG)	3
	SPICED SMOKED ALMONDS (VG)	2.5
	LOBSTER ARANCINI, SAFFRON AIOLI	4
	AVOCADO & CHILLI DIP, TARO CHIPS (VG)	5

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STARTERS	FISH & SHELLFISH SOUP, CROUTONS, ROULLIE & PARMESAN
	ROQUEFORT SALAD, PICKLED WALNUTS, RED APPLE, ENDIVE, TARRAGON DRESSING
	TWICE-BAKED CHEESE & HADDOCK SOUFFLÉ, AGED CHEDDAR
	BEEF FILLET CARPACCIO, RADISHES, CORNISH NANNY
	SMOKED SALMON, LEMON, RYE BREAD

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MAINS	RUMP OF LAMB, SHEPHERDS PIE, BROAD BEANS, CARROTS
	HAKE LOIN, BROWN SHRIMP BUTTER
	GRILLED BROCCOLI, TAHINI, SMOKED ALMONDS (VG)
	FISH & CHIPS, MUSHY PEAS, TARTARE SAUCE
	HARBOUR FISH PIE

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ROAST	CHICKEN, PIGS IN BLANKETS, BREAD SAUCE
	SIRLOIN OF BEEF, YORKSHIRE PUDDING
	OLD SPOT PORK BELLY, BRAMLEY APPLE SAUCE
	NUT ROAST, WALNUT, MUSHROOM DRESSING (V)
	<i>ALL SERVED WITH SEASONAL VEGETABLES, CAULIFLOWER CHEESE &amp; ROAST POTATOES</i>

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DESSERTS	MILK CHOCOLATE DELICE, HAZELNUT CARAMEL BRITTLE
	POMEGRANATE TRIFLE, LEMON SHORTBREAD, RASPBERRY RIPPLE CREAM
	THE PADSTOW ICE CREAM SUNDAE
	APPLE & BLACKBERRY PIE, VANILLA ICE CREAM OR CUSTARD
	GLAZED LEMON TART, SEASONAL BERRIES

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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.