

-THREE COURSES-

Two courses £16.95 · Three courses £22.95

starters

Soup of the day, croutons, grated cheese v

Hoi Sin Duck Slider, confit duck leg, cucumber, scallion, toasted brioche

Salt & Pepper Squid Bites, Sriracha mayo

Oriental Vegetable Spring Roll, Asian salad, sweet chilli and lime dip v

mains

Goan Fish Curry, coconut rice, garlic and coriander chota naan

Cottage Pie, minced steak in a rich gravy topped with a layer of creamy mash

Vegetable Ragu Tagliatelle, basil, ricotta, crispy onions v

Maple Roasted Pork Belly, creamed potato, roasted parsnip, cider jus

desserts

Sticky Toffee Pudding, warm with a rich toffee sauce, vanilla bean ice cream v

Glazed Lemon Tart, raspberry sorbet, almond crumb v

Classic Crème Brûlée, Madagascan vanilla infused cream v

Strawberry & Meringue Ice Cream Sundae, Callestick Farm strawberry ice cream, crisp meringue pieces, Chantilly cream v

v vegetarian

 @padstowharbourhotel

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.

HARBOUR

KITCHEN & BAR