

vol au vents

- 3 for £4 - 6 for £8 - 12 for £12

Duck rilette; confit duck mixed with capers & gherkins

Salt cod brandade; salt cod, mash potato & parsley

Crushed garden squash with roasted chestnuts (V)

harbour
house

snacks

Olives (vg) £4

HH Frazzles £4

Truffle & Pecorino Mixed Nuts (v) £4

Bombay mix (vg) £2.5

Pigs in blankets, honey & mustard
glaze £6

Nachos; guacamole, creme fraiche,
salsa, cheese, jalapeno £6

With chipotle chicken £9

With BBQ Jackfruit £9

Pinkmans Sourdough £3.5

Parsnip soup with toasted
chestnuts & brown butter (V) £6

Posh onion rings (vg) with
tartare sauce £4.5

salads & hot sandwiches

Crunchy Caesar, croutons, hardboiled egg,
Parmesan & anchovies £9. Add grilled chicken £4

Tabbouleh salad, pomegranate molasses,
pumpkin seeds, tzatziki (V) £8

HH Festive Bap; Pinksmans brioche bap, roast
turkey, chestnut stuffing, cranberry sauce &
salad leaves £6

Ham & cheese sourdough toastie with
a side of house fries £9

mains

Coq-au-vin with creamy mashed potato; corn-fed chicken
thighs sautéed & braised with Alsace bacon lardons, button
onions, red wine & mushrooms £14

HH Burger; Burger topped with cheese, bacon, homemade
burger sauce, lettuce, tomato and pickle. served with fries £13

Vegan burger; homemade seitan patty, homemade burger
sauce, lettuce, tomato and pickle. served with fries (vg) £12

Luxury fish pie; Cornish haddock & crab, Scottish salmon &
prawns, double cream, wild fennel & a puff pastry lid £14

Roasted butternut squash risotto with pumpkin seeds (vg) £10

Fish and chips; Cornish haddock fried in crisp batter, chips,
tartare sauce & crushed peas £14

Salt-crust baked shoulder lamb with Boulangere potatoes £14

Seafood linguine: mussels, picked crab meat & prawns in
creamy white wine sauce £16

Chicken Schnitzel, fried egg, sauerkraut, mixed salad & fries £14

Steamed Cornish cod, Jerusalem artichoke, sprout tops,
hazelnut & truffle £15

Ploughman's: Somerset Cheddar and kettle ham, Pinkmans
sourdough, tomatoes & pickles £12

grill

*Our steaks are Ben Creese's dry
aged Hereford beef. All served with
French fries*

Grilled pork chop 14oz £14

Barnsley chop £18

Rump steak 8oz £16

Fillet steak 8oz £25

Sauces £1.5

*Red wine jus, peppercorn sauce,
garlic & parsley butter, garlic mayo*

sides

House Fries (vg) £3.5

Truffle oil & parmesan fries (v) £4.5

Buttered mash potatoes (v) £4

Boulangere potatoes £4

Mixed leaf salad (vg) £3.5

Sprouting broccoli (vg) £5

Cauliflower cheese (v) £4

desserts

Christmas pudding with brandy cream £5

Profiterole tower for 2(or not)
chocolate sauce, whipped cream & hazelnuts £8

Salted caramel ice cream £4 Lemon sorbet (vg) £4

Sherry trifle £6 Churros bites filled with Dulce de leche £6

Cheeseboard with crackers & chutney £8