

harbour house

snacks

- Olives (vg) £4
- HH Frazzles £4
- Truffle & Pecorino Mixed Nuts (vg) £4
- Pinkmans Sourdough £3.5
- Toasted sourdough with sardine vinegerette £4
- Gazpacho(v) £6
- Jamon croquettes (3) £4
- Cornish mussels cooked with cider & bay £7
- Posh onion rings (vg) with tartare sauce £4.5
- Pigs in blankets, honey & mustard glaze £6

nachos

- Harbour House homemade nachos
- Creme fraiche, salsa, cheese, jalapeno £6
- with chipotle chicken £9
- with BBQ Jackfruit £9
- with beef chilli £9

salads & hot sandwiches

- Crunchy Caesar, croutons, hardboiled egg, Parmesan & anchovies £9. Add grilled chicken £4
- Croque Madame; cheese & ham sourdough toastie topped with a fried egg £9
- Caprese salad; buffalo mozzarella, heritage tomatoes, avocado & extra virgin olive oil (v) £9

Sunday roast

All served with Yorkshire pudding, roast potatoes, roast carrots, seasonal greens, red cabbage, celeriac puree, cauliflower cheese & gravy

- Rump of beef £15.5
- Half baby roast chicken £14
- Pork belly £14
- The Big Trio! All the meats plus double Yorkies! £20
- Mushroom wellington (v) £13
- Chermoula roast cauliflower (v) £11

Kids roast: Chicken, pork, beef or vegetarian £7

mains

- 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
- Risotto Primavera, local asparagus, spring veg, cherry tomatoes & Basil Pesto (vg) £10
- Fish and chips; Cornish haddock fried in crisp batter, chips, tartare sauce & crushed peas £14
- Seafood linguine: hand-rolled linguine, mussels, picked crab meat & prawns in creamy white wine sauce £16
- Chicken Schnitzel, fried egg, sauerkraut, mixed salad & fries £14
- Steamed Cornish cod, creamed spinach, summer truffle & hazelnut pesto £15
- Ploughman's: Somerset Cheddar and kettle ham, Pinkmans sourdough, tomatoes & pickles £12

grill

- 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 (v) £4
- Mixed leaf salad (vg) £3.5
- Sprouting broccoli (vg) £5
- Roast potatoes (vg) £4
- Cauliflower cheese (v) £4

desserts

- Eton Mess £6
- Profiterole tower for 2 (or not!) chocolate sauce, whipped cream & hazelnuts £8
- Salted caramel ice cream £4
- Lemon sorbet (vg) £4
- Churros bites filled with Dulce de leche £6
- Cheeseboard with crackers & chutney £8