

harbour house

TO START

- Olives brined with Mediterranean herbs £4
- Salt & Pepper Almonds £4
- Pinkmans sourdough with butter & olive oil (v) £4
- Posh onion rings; tartare sauce (vg) £5
- Pigs in blankets, honey & mustard glaze £6
- Devilled mushrooms on toasted sourdough (v) £7.5
- Plate of Scottish smoked salmon with creme fraiche, capers, dill, lemon & brown toast £10
- Market soup of the day served with sourdough £6.5

SALADS & SANDWICHES

- Ploughman's; Somerset cheddar, kettle ham, house sausage roll, Pinkmans sourdough, tomatoes, pickles & chutney £12
- Welsh rarebit: Wookey Hole Cheddar & milk stout rarebit on sourdough £7 Add fried egg £1
- Caesar Salad; crisp cos lettuce, Caesar anchovy dressing, Grana Padano, egg & croutons £9 Add grilled chicken £5
- Club sandwich; chicken, bacon, boiled egg, tomato, lettuce served with coleslaw and skin on fries £11
- Panzanella salad; British heritage tomatoes, roquito peppers, capers, croutons & a red onion dressing (vg) £11

SEAFOOD FROM THE SOUTH WEST

- Grilled mackerel fillet, pickled cucumber salad, mint, wasabi glaze £9 (starter)
- Pan fried scallops in garlic butter with chorizo & saffron aioli (starter) £9.5
- St Mawes smoked haddock kedgeree arancini, house salad cream (3) £6 (starter)
- Seafood linguine: pasta cooked with Palourde clams, crab butter & prawns in a creamy prawn bisque £17.5
- Looe day-boat golden pollock fishcake, poached egg, grain mustard sauce & watercress £14
- Fish and chips; Day-boat Cornish skin-on haddock fried in crisp batter, hand cut chips, tartare sauce & crushed peas £15
- Steamed Cornish cod, borlotti beans, spicy chorizo, cavolo nero & artichoke £16

MAINS

- HH Burger; 6oz patty topped with cheese, bacon, homemade burger sauce, lettuce, tomato & pickle. Served with fries £15
- Buttermilk chicken thighs with garlic butter, crushed new potatoes & kale £15.5
- Scottish salmon, crushed new potatoes, charred purple sprouting broccoli & a rapeseed oil dressing £16.5
- Gnocchi with wild garlic pesto (vg) £12
- Risotto primavera; Arborio rice cooked down in vegetable stock, local asparagus, cherry tomatoes & a herb emulsion (vg) £12
- Vegan burger: Moving Mountain mushroom patty, homemade burger sauce, lettuce, tomato & pickle served with fries (vg) £13.5
- Barnsley chop served with minted Jersey Royals, wilted spinach & chimichurri £19
- Grilled 14oz Gloucester pork chop with skin on fries £16. Add a sauce £1.5 (peppercorn, red wine jus, garlic butter, garlic mayo)
- Dry-aged Hereford Beef 8oz Rump steak, skin on fries & peppercorn sauce £18.5

SUNDAY ROAST

Our roasts are served every Sunday from midday.

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

Please ask for a sample menu inside.

AFTERNOON TEA

Enjoy a full afternoon tea in one of Bristol's most iconic venues from 2pm-6pm, Tuesday - Sunday.

Ask your server for more information. Pre-book only.

AFTERS

Eton Mess; English berries, meringue, whipped cream & strawberry puree £6.5

Lemon Posset with homemade shortbread £7.5

Profiterole tower for 2 (or not!) Chantilly cream, dark chocolate sauce & toasted hazelnuts £10

Selection of ice cream £5

Sorbet Selection (vg) £4

House made sticky toffee pudding, vanilla ice cream, toffee sauce £7.5

Cheeseboard; Wookey Hole Cheddar, Cornish Yarg, Bath Blue cheese & Somerset Brie, chutney, grapes & crackers £8.5

Book your table online at hhbristol.com