

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
- Deville 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

SUNDAY ROAST

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

- Rump of beef £18.5
- Pork belly £17
- Half roast chicken £17
- Mushroom Wellington (v) £15
- Roast cauliflower (vg) £13
- The Big Trio; Beef, chicken and pork with double Yorkies £25
- Kids roast; chicken, pork, beef or vegetarian £9.5

SEAFOOD FROM THE SOUTHWEST

- 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

SIDES

- House fries £4 / Truffle oil & Parmesan fries £5
- Braised Red Cabbage £4.5 / Mixed leaf salad £3.5
- Cauliflower Cheese £5 / Sprouting broccoli £4
- Roast Heritage carrots in garlic & herb butter £4
- Minted Jersey Royals £5 / Hand Cut Chips £5

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.