



harbour house

NEW YEAR'S EVE MENU

2 courses £37 / 3 courses £45

Including arrival drink from a bespoke selection

SNACKS

Olives brined with Mediterranean herbs £4

Salt & Pepper Almonds £4

Pinkmans sourdough with butter & olive oil (v) £4.5

Posh onion rings; tartare sauce (vg) £5

Pigs in blankets, honey & mustard glaze £6.5

STARTERS

Parsnip soup, roasted chestnuts & brown butter

St Mawes smoked haddock kedgeree arancini with a coronation dip (3)

Sweetheart leeks from Reg the Veg, charred in embers served romesco sauce & almonds

Confit duck served with spiced cranberry, pickles & toasted Pinkmans sourdough

Charred Somerset Feta style cheese served with a winter leaf salad & aged sour molasses

MAINS

Slow cooked Gloucestershire lamb shoulder served with dauphinois potatoes & rainbow chard

Red wine braised Ox cheek, creamed potatoes, steamed greens & caramelised garlic

Buttermilk chicken burger, harissa mayonnaise, pickles in a Pinkmans brioche bun served with skin on fries

Day-boat Cornish fishcake, watercress, grain mustard sauce & a poached egg

Seafood linguine: pasta cooked with Porthilly mussels, crab butter & prawns in a creamy prawn bisque

Spiced pumpkin pastillas; spiced pumpkin, chickpeas & spinach baked in filo pastry served with seasonal greens & braised red cabbage

AFTERS

Lemon posset served with shortbread

Spiced pear & almond trifle

Sorbet Selection (vg)

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

Stilton, chutney, grapes & crackers

(v) Vegetarian (vg) Vegan. Please inform us if you have any allergies or dietary requirements.

Our team can advise on any of the 14 allergens that may be present in our dishes.

Some products are made off site and have been made in an environment where nuts may be present.
A discretionary 10% service charge will be added to your bill. All tips are distributed 100% to the team

