

## DAIRY FREE

harbour  
house

### OYSTERS

Porthilly Oysters 3 – 12 | 6 – 23 | 12 - 45  
Served natural with tabasco & pickled apple

### NIBBLES

House made focaccia, olive oil (v) 5  
Crispy onion rings, tartare sauce (vg) 5

### STARTERS

Fritto Misto with saffron aioli 9  
Cornish crab cakes (2) with brown crab mayo 12  
Southwest mackerel, toasted focaccia, black olive tapenade, baby onions, pickled cucumber 11  
Beef carpaccio, crispy capers, rocket, truffle oil 13  
Poached fig and warm chicory salad & walnuts 10

### SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, croutons 12  
Add Chicken 5  
House focaccia chicken BLT, served with fries 14

### SIDES

House fries 4  
Thick cut chips 5  
Truffle fries 5  
Seasonal greens 4.5  
Braised red cabbage 4.5  
Roast carrots 4.5  
Mixed leaf salad 4

### MAIN DISHES

#### FISHMONGER

Teign Estuary mussels cooked in a lemongrass, ginger & chilli broth, served with bread Starter – 10 Mains – 20  
Fish and chips: haddock, thick cut chips, crushed peas, tartare sauce 18  
Market fish stew served with Toasted sourdough & rouille Starter – 11 Mains - 21

#### - CATCH OF THE DAY

Served with salsa verde, lemon & new potatoes. Ask our team for our daily option.

#### BUTCHER

Surf & Turf; 8oz Flad iron steak, glazed king prawns, seasonal greens & king oyster mushrooms 28  
HH burger, bacon, house sauce, lettuce, tomato & pickle, served with fries 18  
Slow cooked Gloucestershire lamb shank, potatoes & Cavolo nero 25  
Westcountry 12oz pork chop, fries, Mixed leaf salad 22

#### GREENGROCER

Grilled aubergine, tahini & lemon dressing chickpea ragu 16  
Gnocchi; Cavolo Nero pesto & king oyster mushrooms (vg) 16

(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 12.5% service charge will be added to your bill. All tips are distributed 100% to the team

## GLUTEN FREE

### OYSTERS

Porthilly Oysters 3 – 12 | 6 – 23 | 12 - 45  
Served natural with tabasco & pickled apple

### NIBBLES

Olives (vg)	4
Gluten free bread, butter, olive oil (v)	5
Crispy onion rings, tartare sauce (v)	5
Truffle and pecorino mixed nuts	4

### STARTERS

Southwest mackerel, GF bread, black olive tapenade, baby onions, pickled cucumber	11
Cornish crab cakes (2) with brown crab mayo	12
Fritto Misto with saffron aioli	9
Beef carpaccio, crispy capers, rocket, Parmesan & truffle oil	13
Poached fig and warm chicory salad, Devon Blue & walnuts	10

### SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, Grana Padano	12
Add Chicken	5
Roast beef sandwich; GF roll, rocket, caramelised onions, honey & mustard relish, gravy dip & fries	16
Chicken BLT, GF roll, served with fries	14
Hot honey halloumi, GF roll, served with fries	13

### SIDES

House fries	4
Thick cut chips	5
Truffle & Parmesan fries	6
Braised red cabbage	4.5
Roast carrots in garlic & herb butter	4.5
Seasonal greens	4.5
Mixed leaf salad	4

### MAIN DISHES

#### FISHMONGER

Wings of St Mawes, Cornwall

Teign Estuary mussels cooked in a lemongrass, ginger & chilli broth, served with bread	Starter – 10	Mains – 20
Fish and chips: battered haddock, thick cut chips, crushed peas, tartare sauce		18
Steamed cod with butter beans, charred fennel & a saffron lemon sauce		23
Market fish stew served with toasted GF bread & rouille	Starter – 11	Mains - 21

#### - CATCH OF THE DAY

Served with salsa verde, lemon & new potatoes. Ask our team for our daily selection.

### BUTCHER

Surf & Turf; 8oz Flad iron steak, glazed king prawns, seasonal greens & king oyster mushrooms	28
HH burger; GF bun, Oglesfield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries	18
Slow cooked Ruby & White lamb shank with dauphinoise & Cavolo nero	25
Westcountry 12oz pork chop with fries, mixed leaf salad & garlic butter	22

### GREENGROCER

Reg the Veg, Clifton Village

Grilled aubergine, mozzarella, tahini & lemon dressing, chickpea ragout (v / can be made vg)	16
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# NUT FREE

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## OYSTERS

Porthilly Oysters 3 – 12 | 6 – 23 | 12 - 45  
Served natural with tabasco & pickled apple

## NIBBLES

Olives (vg) 4  
Freshly baked focaccia with balsamic & olive oil (vg) 5  
Crispy onion rings, tartare sauce (vg) 5

## STARTERS

Cornish crab cakes (2) with brown crab mayo 12  
Grilled Cornish scallops (2), garlic & chilli butter, chorizo gratin 13  
Southwest mackerel, toasted focaccia, black olive tapenade, confit baby onions & pickled cucumber 11  
Fritto Misto with saffron aioli 9  
Beef carpaccio, black pepper, crispy capers, rocket, Parmesan & truffle oil 13  
Poached fig & warm chicory salad, Devon Blue 10

## SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano 11  
Add Chicken 5  
Roast beef ciabatta ,rocket, caramelised onions, honey & mustard relish, gravy dip, fries 15  
House focaccia, served with fries  
- Chicken BLT 14  
- Hot honey halloumi 13

## SIDES

House fries 4  
Thick cut chips 5  
Truffle & Parmesan fries 6  
Seasonal greens 4.5  
Braised red cabbage 4.5  
Roast carrots, garlic & herb butter 4.5  
Cauliflower cheese 5  
Mixed leaf salad 4

## MAIN DISHES

### FISHMONGER

Teign Estuary mussels cooked in a lemongrass, ginger & chilli broth, served with bread Starter – 10 Mains – 20  
Steamed cod with butter beans, charred fennel & a saffron & lemon sauce 23  
Fish & chips: battered skin-on haddock, thick cut chips, crushed peas, tartare sauce 18  
Seafood Linguine; Devon mussels, clams, prawns, In a white wine, shallot & cream sauce 21  
Market fish stew served with toasted sourdough & rouille Starter – 11 Mains - 21

### - CATCH OF THE DAY

Whole fish served with salsa verde and roast potatoes. Ask our team for the daily selection

## BUTCHER

Surf & Turf; 8oz Flat iron steak, glazed king prawns, seasonal greens & king oyster mushrooms 28  
HH burger; Ogleshield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries 18  
Slow cooked Ruby & White lamb shank with dauphinoise & Cavolo nero 25  
Venison & red wine sausage with champ potatoes & a red onion gravy 19  
Westcountry 12oz pork chop, fries, mixed leaf salad 22

## GREENGROCER

Grilled aubergine, mozzarella, tahini (sesame) & lemon dressing, chickpea ragu (v) 16

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

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