



harbour  
house

# THE FISHMONGER'S LUNCH

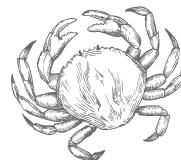
£15 PER PERSON



Westcountry Mussels cooked with white wine, leeks &  
finished with cream

.....  
Cured trout with pickled radish &  
horseradish crème fraîche

.....  
Whitebait with crab mayo



## EXTRAS

Porthilly Oyster 3 – 12 | 6 – 23 | 12 – 45

Served with pickled shallots in white wine vinegar

Freshly baked focaccia with balsamic & olive oil (vg) 5

House Fries 5

Glass of House Wine 7

Glass of Britz 9

English Sparkling Wine



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

