

harbour house

SEASONAL MENU

2 Course – £36 | 3 Courses – £45

STARTERS

Cured monkfish with pickled ginger, hung yoghurt, orange zest & dill oil (gf)

Beef carpaccio with rocket, Parmesan & truffle oil (gf)

Trio of roast beetroot, sherry vinegar, sumac & toasted pumpkin seeds (v/vg)

Smoked mackerel pâté on toasted focaccia with horseradish cream & pickled cucumber (gf)

MAIN COURSES

Roast hake with a saffron & lobster bisque risotto (gf)

Market fish; whole fish served with salsa verde & new potatoes (gf)

12oz pork chop served with fries, mixed leaf salad
& home-made apple sauce (gf)

Harissa roasted cauliflower with Romesco sauce (v/vg/gf)

AFTERS

Treacle tart with crème fraîche

Rum-soaked charred pineapple with coconut sorbet (vg/gf)

British cheeseboard with chutney, grapes & crackers (gf)

(v) Vegetarian (vg) Vegan (gf) Gluten Free. 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

harbour house

FAMILY SHARING MENU

2 Courses – £45 | 3 Courses – £55

STARTERS

All served with house pickles, focaccia & sauces to match

Fishmongers Platter

Butchers Cured Meat Selection

Greengrocers Antipasti Plates

MAINS

Choose 1 of the following options

Beef Wellington with classic gravy

Slow Cooked Lamb Shoulder with lamb fat chimichurri

Roast Pork Belly with cider apple sauce

Fish Pie topped with pastry

Vegan Wellington with Vegan Gravy

SIDES

Choose any 3 to accompany

POTATOES

Creamy Mash

Dauphinoise

Thick Cut Chips

Roast Potatoes

VEGETABLES

Seasonal Greens

Roasted Roots

Braised Red Cabbage

Truffled Cauliflower Cheese

SALADS

Greek Salad

Tabbouleh

Classic Caesar

Mixed Leaf

AFTERS

Sticky toffee pudding, with your choice of custard, double cream or vanilla ice cream

Boozy Trifle

Triple Co Coffee Tiramisu

(v) Vegetarian (vg) Vegan (gf) Gluten Free. 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

harbour house

LATE NIGHT SNACKS

£6 per portion

BOWLS

Fritto Misto, garlic aioli

-

Crispy Onion Rings with Gochujang Mayo

-

Buffalo or BBQ Chicken Wings

-

Cheesy Chips with gravy or curry sauce (v)

-

Sticky Asian cauliflower wings (vg)

BREADS

Chicken BLT Sandwiches

-

Burgers (Choice of Beef, Fried Chicken, Vegan)

-

Flatbread Pizzas

-

Hot Rolls (Bacon, Hot Honey Halloumi, Fish Finger)

-

Cheese & Chutney Toasties

(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