

# harbour house

## NIBBLES

Nocallera Olives (vg) ◆◆◆	4
Freshly baked focaccia with balsamic & olive oil (vg) ◆◆◆	5
Crispy onion rings with gochujang mayo (vg) ◆◆◆	5
Honey glazed chorizo (3) ◆◆◆	5
Anchovies on focaccia, olive tapenade, rocket ◆◆	5
Padron peppers, Maldon Sea salt (vg) ◆◆◆	6

## STARTERS

King prawns, cooked in white wine on sourdough ◆	11
Smoked mackerel & horseradish pate with toasted Focaccia & pickled cucumber ◆◆◆	12
Cured monkfish with pickled ginger, hung yoghurt, orange zest & dill oil ◆◆	13
Grilled Newlyn sardines with sea salt & herb oil ◆◆◆	11
Beef carpaccio, rocket, capers & Parmesan ◆◆◆	14
Burrata with pear & date chutney, pumpkin seeds on toasted sourdough (v) ◆◆	12
Trio of roasted beetroot, sherry vinegar, sumac & toasted pumpkin seeds (vg) ◆◆◆	10

## SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano (add Chicken – 5) ◆◆◆	12
House focaccia sandwich, served with fries	
- Chicken BLT ◆◆◆	15
- Hot honey halloumi (v) ◆◆◆	14
- Fish finger with tartare sauce ◆◆◆	15

## SUNDAY ROAST

All served with roast potatoes, seasonal greens, carrots, parsnip puree, red cabbage, gravy, Yorkshire pudding & cauliflower cheese (except vegan options).

Our meat is all provided by our local butchers, who source directly from a wide range of quality farmers across the West Country.

Beef Wellington ◆	31
Dry-aged Beef Striploin ◆◆◆	24
Slow cooked Lamb Shank ◆◆◆	28
Chicken Supreme ◆◆◆	20
Pork belly ◆◆◆	19
Mushroom Wellington (v) ◆◆	20
Vegan Cauliflower steak (vg) ◆◆◆	16
Small Roast; Beef, pork, chicken or vegetarian ◆◆◆	11
500g Ribeye Steak with any two sides ◆◆◆	50

## MARKET FISH

Whole fish served with salsa verde & new potatoes. Please ask our team for our daily offering and pricing. ◆◆◆

## MAINS

Westcountry Mussels; cooked with white wine & leeks, finished with cream ◆◆	Starter – 11	Mains – 22
Fish & chips: beer battered skin-on Haddock, thick cut chips, crushed peas & tartare sauce ◆◆◆		18
Roast trout with a saffron & lobster bisque risotto ◆◆		24
Truffle & pecorino rigatoni with a herb crumb (v) ◆		18
Poached fennel with a curried parsnip puree, gremolata & toasted walnuts (vg) ◆◆◆		16
Grilled swordfish. Queen Carlin pea ragu monks beard & roasted fennel ◆◆◆		25

## SIDES

House fries (v) ◆◆◆	4.5	Thick cut chips ◆◆◆	5
Truffle & Parmesan fries ◆◆	6	Seasonal greens (v/vg) ◆◆	5
Braised red cabbage (v/vg) ◆◆◆	5	Roast carrots, garlic & herb butter (v/vg) ◆◆◆	5
Cauliflower cheese (v) ◆◆	6	Mixed leaf salad (vg) ◆◆◆	4.5
Caesar Salad ◆◆◆	5	Roast Potatoes (v/vg) ◆◆◆	5

◆ Can be prepared Nut-free ◆ Can be prepared Gluten-free ◆ Can be prepared Dairy-free

(v) Vegetarian (vg) Vegan. Please inform us if you have any of the above, or other 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. An optional 12.5% service charge will be added to your bill. All tips are distributed 100% to the team