

harbour house

OYSTERS (subject to availability)

Porthilly Oysters 3 – 12 | 6 – 23 | 12 – 45
Served with shallot and white wine vinegar

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 ◆	12
Gin-cured trout, celeriac remoulade & fresh dill ◆◆◆	13
Cured monkfish with pickled ginger, hung yoghurt, orange zest & dill oil ◆◆	13
Southwest Charcuterie Board, with focaccia & pickled cornichons ◆◆◆	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
Grilled English asparagus. lemon zest, Grana Padano & truffle oil (v) ◆◆◆	10

SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano (add Chicken – 5) ◆◆◆	12
Tabbouleh salad; toasted quinoa, parsley, roasted veg & lemon dressing (vg) ◆◆◆	10
- Add Chicken 5	
- Add Grilled Halloumi 4	
House focaccia sandwich, served with fries	
- Chicken BLT ◆◆◆	15
- Hot honey halloumi (v) ◆◆◆	14
- Crayfish & prawns, Marie Rose ◆◆◆	16

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

(v) Vegetarian (vg) Vegan.

Our team can advise on any of the 14 allergens that may be present in our dishes. An optional 12.5% service charge will be added to your bill. All tips are distributed 100% to the team

MAIN DISHES

FISHMONGER

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 ◆◆◆		19
Trout with a saffron & lobster bisque risotto ◆◆		24
Grilled octopus with cherry tomatoes, capers, samphire & new potatoes ◆◆◆		23
Seafood Linguine; clams, mussels & prawns cooked with cherry tomatoes, olive oil & lemon linguine ◆◆		23
Tuna Niçoise; Seared tuna, Jersey royals, cackle bean egg, olives, Heritage tomatoes, wild garlic & asparagus ◆◆		25

MARKET FISH ◆◆◆

Whole fish, fresh off the boat daily, cooked on the bone served with salsa verde & new potatoes.

Please ask our team for our daily offering and pricing.

BUTCHER

12oz Pork chop served with fries, mixed leaf salad, home-made apple sauce ◆◆◆	24
HH Burger; 6oz prime beef, Oglesfield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries ◆◆◆	19
Surf & Turf; 6oz Flat Iron Steak, grilled King prawns with a rocket & Parmesan salad ◆◆◆	27

GREENGROCER

Grilled celeriac steak with a chickpea ragu & pickled cucumber (vg) ◆◆◆	16
Harissa roasted cauliflower with Romesco sauce (vg) ◆◆	16

SIDES

House fries 5 - Add truffle oil & Parmesan 1.5 ◆◆◆	
Thick cut chips 5 ◆◆◆	
Roast carrots, garlic & herb butter (v/vg option) 5 ◆◆◆	
Seasonal greens (v/vg) 5 ◆◆◆	
Cauliflower Cheese (v) 6 ◆◆	
Mixed Leaf Salad (vg) 4.5 ◆◆◆	
Caesar Salad 5.5 ◆◆◆	