

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
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 Wye Valley asparagus. Lemon zest, pecorino & truffle oil (vg)		10
Gin-cured Trout, celeriac remoulade & fresh dill	◆◆◆	13

SALADS

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

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	◆	32
Dry-aged Beef Striploin	◆◆◆	25
Slow cooked Lamb Shank	◆◆◆	28
Chicken Supreme	◆◆◆	21
Pork belly	◆◆◆	22
Grilled celeriac steak (v/vg)	◆◆◆	Vegetarian 19 Vegan 16
Small Roasts; Ideal for Kids & smaller appetites	◆◆◆	
- Beef Striploin		14
- Chicken		12
- Pork Belly		13
- Vegetarian/Vegan		10

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
Roast trout with a saffron & lobster bisque risotto	◆◆		24
Harissa roasted cauliflower with Romesco sauce(vg)			16
Grilled swordfish. Queen Carlin pea ragu monks beard & roasted fennel	◆◆		25
Tuna Niçoise; Jersey royals, cackle bean egg, olives, Heritage tomato, wild garlic & asparagus	◆◆◆		25
Seafood Linguine; clams, mussels & prawns cooked with cherry tomatoes, olive oil & lemon linguine	◆◆		23

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