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
Beer-battered 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
Grilled sardines with herb oil 11
Southwest Charcuterie Board, with focaccia & pickled cornichons 14
Burrata with pear & date chutney, pumpkin seeds on toasted sourdough (v) 12
South coast scallops (3) chorizo, grilled with a chilli & garlic butter 15
Roasted beetroot with sherry vinegar, sumac & toasted pumpkin seeds (vg) 10

SALADS & SANDWICHES

Caesar Salad; baby gem, soft-boiled egg, croutons, Grana Padano (add Chicken – 5) 12
Tabbouleh salad; toasted quinoa, parsley, pomegranate & 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 in ginger, chilli & lemongrass broth, served with bread Small / Large – 11 / 22
Fish & chips: beer battered skin-on Haddock, thick cut chips, crushed peas & tartare sauce 19
Salmon with a saffron & lobster bisque risotto 24
Grilled Swordfish with butter bean stew & market greens 25
Seafood Linguine; mussels, clams & prawns cooked with olive oil, fish stock & lemon linguine 23
Half Cornish Lobster, Grilled with a chilli butter sauce & served with house fries 38

MARKET FISH

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

Please ask 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, Ogleshield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries 19
Venison & red wine sausage with mashed potato & onion gravy 21
Surf & Turf; 6oz Flat Iron Steak, grilled King prawns with a rocket & Parmesan salad 27

GREENGROCER

Grilled celeriac steak with vegan Njuda and butter beans (vg) 16
Harissa roasted cauliflower with Romesco sauce (vg) 16

SIDES

House fries 5 – *Add truffle oil & Parmesan* 2
Thick cut chips 5
Roast carrots, garlic & herb butter (v/vg) 5
Seasonal greens (v/vg) 5
Cauliflower Cheese (v) 6
Mixed Leaf Salad (vg) 4.5
Caesar Salad 5.5