

BAR MENU

LIGHT BITES

Chicken popcorn Saffron aioli 340 kcal	7
Tempura prawns GF Sweet chilli sauce 167 kcal	4 each
Artisan bread V Oil and balsamic 352 kcal	5
Spiced tempura vegetables V, GF A selection of tempura vegetables with dipping sauce 217 kcal	6

STARTERS

Soup of the day V Croutons, grated cheese	6.95
Beetroot & goat's curd salad V, VGA Heritage beets, land cress, candied walnuts, a drizzle of balsamic glaze 414 kcal	9
Potted ham hock Date and tamarind chutney, toasted sourdough 301 kcal	10

MAINS & SANDWICHES

Harbour fish & chips GFA Thick cut chips, smashed peas, tartare 825 kcal	19
8oz Ribeye steak GF 30 day aged, locally sourced beef, steak salt 861 kcal	28
Steamed mussels Cornish cider, crème fraîche, served with warm crusty bread 306 kcal	12/ 19
Mushroom & black truffle gnocchi V, VGA King oyster mushrooms, sage, cream 677 kcal	19
Harbour hamburger Lettuce, tomato, burger relish, brioche bun, fries 892 kcal <i>Add West Country cheddar or blue cheese 112/141 kcal</i> <i>Add maple-cured slab bacon 201 kcal</i>	19 2 2.5
Harbour club sandwich GFA Grilled chicken, bacon mayo, hen's egg, lettuce and tomato on toasted bloomer 664 kcal	12
Aged Cheddar & spiced tomato chutney V Soft white or brown bloomer 414 kcal	10
Smoked salmon sandwich Dill crème fraîche, cucumber, lemon 435 kcal	10
Truffled chicken mayonnaise Truffle aioli, baby watercress, malt or white bloomer 617 kcal	10

V vegetarian • VG vegan • GF gluten-free • GFA gluten-free available

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.
Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR

KITCHEN, BAR & TERRACE