

-DINNER-

light bites

- Chicken Popcorn**, saffron aioli 340 kcal 7
Serrano Ham Croquettes, lemon mayo 467 kcal 7
Artisan Bread, oil and balsamic V 352 kcal 5
Spiced Tempura Vegetables, a selection of tempura vegetables with dipping sauce V 217 kcal 6

starters

- Soup of the Day**, croutons, grated cheese V 7
Twice Baked Cheese Soufflé V 516 kcal 9.95
Add smoked haddock 37 kcal 4
Dressed Crab, lemon aioli, toasted sourdough 439 kcal 16
Heirloom Tomato, burrata, pink pickled shallots V 455 kcal 10
Steamed Mussels, cider, crème fraîche, served with warm crusty bread 306/624 kcal 10/17
Duck Rillettes, fennel, citrus and pickles, toasted sourdough 566 kcal 11
Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12
Peas, Mint & Broad Beans, toasted sourdough, vegan feta cheese VG 388 kcal 8
Scallops in a Half Shell, sauternes butter, samphire, smoked bacon 458 kcal 15

mains

- Catch of the day**, please ask for today's catch MP
R2R Fish & Chips, thick cut chips, smashed peas, tartare 825 kcal 19
Herb Crusted Cod, chorizo, tomatoes, chickpeas and white beans 917 kcal 24
Pan-Fried Plaice Fillets Meunière, caper butter, summer sea vegetables 677 kcal 24
Black Rice, Ginger & Papaya Poke Bowl, coconut dressing 682 kcal 16
Seafood Linguine, prawns, squid and mussels, rich tomato bisque 612 kcal 24
Smoked Tomato, Spinach & Broad Bean Gnocchi, cream sauce VGA 720 kcal 19

from the grill

- Cornish Mackerel Fillets**, cherry tomato, oregano and lemon 617 kcal 22
Flat Iron Chicken, roasted peppers, confit garlic, preserved lemon 977 kcal 23
8oz Ribeye Steak, 30 day aged, locally sourced beef, steak salt 861 kcal 28
Sauces, peppercorn 201 kcal • red wine 133 kcal • béarnaise 397 kcal • blue cheese 172 kcal 3

sides

- Skinny Fries** VG 255 kcal 5
Thick Cut Chips VG 294 kcal 5
Posh Fries, Parmesan and truffle oil 296 kcal 6
New Potatoes V 388 kcal 5
Three Cheese Truffle Mac & Cheese 286 kcal 6
Seasonal Greens V 189 kcal 5
Mixed House Salad V 136 kcal 5

V vegetarian • VG vegan

 @StIvesHarbourHotel

R2R 50p from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. 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