



STARTERS

CRAB, SWEETCORN & CORIANDER FRITTER

lime, ginger & chilli dressing, black garlic mayo **7.5**

SALMON CEVICHE

ruby red grapefruit, pink & black pepper, dill crème fraîche **8.0**

WARM FENNEL AND ORANGE SALAD (v)

cous cous, amaretto soaked raisins & mint oil **7.0**

KITCHEN MADE SOUP (v)

crusty bread, Welsh butter **5.5**

PARMESAN CRUSTED PORK

lemon & sage risotto, olive crumb, vine tomato coulis **8.0**

MOULES MARINIÈRE

white wine, herb & garlic cream, crusty bread **8.0**

GOAT'S CHEESE & RED ONION TART (v)

rhubarb & beetroot ketchup, walnut nibs & oil **7.5**

CLASSIC CITRUS SCENTED GARLIC PRAWNS

rosemary focaccia croûte, chilli flakes & oil **8.5**

CHICKEN LIVER PARFAIT

sourdough toast, port & redcurrant gel, smoky bacon & pickled apple **8.0**

PAN FRIED SCALLOPS

warm tomato relish, flame roasted sweet peppers, basil pesto & tomato crisps **9.5**

MAINS

CLASSIC FISH & CHIPS

beer battered haddock, chunky chips, pea purée, tartare sauce **12.5**

PAN FRIED SUPREME OF CHICKEN

wild mushrooms, baby leeks, parmentier potatoes, tarragon cream **14.0**

MOULES MARINIÈRE

white wine, herb & garlic cream, crusty bread, skinny chips **15.0**

SPICED FILLET OF COD

curried cauliflower, purple sprouting broccoli, saffron potatoes, sweet mango, creamy coconut & curry sauce **15.0**

SLOW BRAISED SHOULDER OF LAMB

garlic roast potatoes, creamed potato, carrots, green beans, pot of gravy **16.0**

FILLET OF HALIBUT

crushed Pembroke potatoes, seasonal baby vegetables, poached apple cider cream sauce **22.5**

HERITAGE TOMATO NIÇOISE SALAD (v)

tomato & balsamic dressing, boiled egg, olives, sourdough wafer **12.5**

WAGYU BURGER

smoked bacon, Cheddar cheese glaze, brioche bun, house relish, slaw, chunky chips OR skinny fries **13.5**

FLAME GRILLED MINUTE STEAK

skinny fries, house salad, relish **13.5**

21 DAY AGED STEAKS

10oz Rib eye
20.5

8oz Fillet
26.5

HBK unique steak rub, roasted balsamic tomatoes, portobello mushroom, pea shoots, chunky chips OR skinny fries, choice of red wine OR peppercorn sauce

ROTISSERIE POUSSIN

sweet potato wedges tossed in cinnamon salt, citrus & watercress salad **14.0**

CAERPHILLY CHEESE, PUY LENTIL & POTATO BURGER (v)

Cheddar cheese glaze, brioche bun, house relish, slaw, chunky chips OR skinny fries **12.5**

CHARGRILLED CHICKEN CAESAR SALAD

anchovy, Parmesan, little gem lettuce, croutons & home made dressing **12.5**

FILLET OF SALMON & CHORIZO

warm tomato & red onion salad, baby potatoes, basil cream **15.5**

LOIN OF VENISON

truffle & herb crust, spring buttered greens, roasted baby potatoes, squash purée, port wine & juniper jus **19.5**

TRIO OF BEEF FILLET

horseradish mash, Perl Las dumpling, braised & charred leeks, chestnut mushroom & Madeira jus **19.0**

KING PRAWN & CRAB LINGUINI

coriander & parsley pesto, lime & chilli butter **14.5**

HERB CRUSTED RACK OF LAMB

fondant potato, roasted Provençal vegetables, olive tapenade, smoky garlic jus **20.5**

WILD MUSHROOM & LEEK RISOTTO (v)

mushroom dust, pesto, shaved Parmesan **13.0**

SIDES

BREAD & BUTTER 2.5

CRUSTY BREAD, BALSAMIC & OLIVE OIL 3.5

GARLIC & PARMESAN CIABATTA 3.5

SALAD BOWL 3.0

SKINNY FRIES 3.0

CHUNKY CHIPS 3.0

ROASTED GARLIC BABY POTATOES 2.5

PROVENÇAL VEGETABLES 3.0

SAUTÉED CHILLI GREENS 3.5

PEPPERCORN SAUCE 2.0

RED WINE SAUCE 2.0

AFTERS

STEM GINGER CHEESECAKE

rhubarb & vanilla compote, honeycomb crunch **6.5**

GRANNY HILDA'S BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard **6.0**

CHEESE FROM THE AREA

fresh fruit, chutney, biscuits **7.5**

BLACK FOREST BROWNIE

Kirsch soaked cherries & gel, dark chocolate sauce, white chocolate ice cream **7.5**

SHARING CHEESE BOARD PLATTER

fresh fruit, celery, chutney, assortment of biscuits **12.0**

STICKY BANANA & DATE PUDDING

butterscotch sauce, vanilla pod ice cream **6.5**

TANGY LEMON POSSET

macerated raspberries & fresh mint, shortbread biscuits **6.0**



/harbourbarandkitchenporthcawl



@harbourbarkitchenporthcawl



@harbourbk

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please advise a member of staff to liaise with the chefs before ordering. Dishes containing fish may contain small bones. (v) = made with vegetarian ingredients. All prices include VAT at the current rate. Licensing hours apply. Please note this menu is not available on Sundays.

Harbour Bar & Kitchen, Unit 1, Jennings Building, Porthcawl, CF36 3YR.

www.harbourbarandkitchen.co.uk