



STARTERS

AIR DRIED LAMB FRITTER

braised baby gem, peas, mint emulsion & spiced rosemary oil **8.0**

PENDERYN WHISKY CURED SALMON

cucumber, tonka bean mayo, beetroot sorbet **8.0**

ROASTED CAULIFLOWER (v)

apple & raisin, Welsh cheddar cheese, rapeseed oil **7.5**

KITCHEN MADE SOUP (v)

crusty bread, salted butter **6.0**

DUCK LIVER PARFAIT

toasted brioche, pickled carrot, apple gel, redcurrant & port glaze **8.0**

MOULES MARINIÈRE

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

SHIITAKE MUSHROOM & GRUYÈRE CHEESE TART (v)

bitter chicory & sweet onion relish **7.5**

CLASSIC CITRUS SCENTED GARLIC PRAWNS

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

CHARRED CHICKEN

avocado & Gorgonzola salad, pickled pear, Parmesan & truffle dressing **9.0**

PAN FRIED SCALLOPS

honey & soy slaw, plum hoi sin drizzle **9.5**

MAINS

CLASSIC FISH & CHIPS

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

PAN FRIED SUPREME OF CHICKEN

chive mash, forestiere stew bread sauce drizzle **14.5**

MOULES MARINIÈRE

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

HONEY GLAZED FILLET OF COD

steamed greens, baby new potatoes & Champagne velouté **15.5**

PORK BELLY ROULADE

braised red cabbage, crackling twiglets, sage & onion mash, granny smith gravy **13.5**

FILLET OF HALIBUT

shrimp, cockle & pearl barley broth, anise liquor **22.5**

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
21.5

8oz Fillet
27.5

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

VEGETARIAN BURGER (v)

lightly spiced cauliflower & Perl Las burger, crunchy walnuts, chunky chips OR skinny fries **12.5**

VEGETABLE CASSEROLE (v)

roasted chestnuts, sage & onion crumble, crispy kale **12.5**

VEGAN MEDLEY (v)

charred & smoked aubergine, sweet peppers, coriander & chilli, garlic oil & courgette crisps **12.5**

FILLET OF SALMON & CHORIZO

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

CURRIED CHICKEN KIEV

butternut squash saag aloo, coconut & kaffir lime sauce **14.0**

FILLET OF STONEBASS

roasted aubergine, vine tomato & new potato crush, kachumber, roasted garlic essence **17.5**

KING PRAWN & CRAB LINGUINI

coriander & parsley pesto, lime & chilli butter **15.5**

BREAST OF DUCK

celeriac purée, fondant potato, baby carrot, pak choi, honey & five spice jus **14.5**

RUMP OF WELSH LAMB

Parmesan & mint risotto, charred baby onion, plum tomato, black olive & basil purée **17.5**

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

WINTER VEGETABLES 3.0

SAUTÉED CHILLI GREENS 3.5

PEPPERCORN SAUCE 2.0

RED WINE SAUCE 2.0

AFTERS

CHEESE FROM THE AREA

fresh fruit, chutney, biscuits **7.5**

STICKY FIG PUDDING

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

TIRAMISU CHEESECAKE

all the flavours of Italy, topped with an Amaretti crumb **6.5**

DARK CHOCOLATE SEMIFREDDO

hazelnut & white chocolate biscotti **7.5**

GRANNY HILDA'S BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard **6.5**

THAI SPICED RICE PUDDING

mango & coconut compote, lime syrup **6.5**

HONEY ROASTED PLUMS

rolled oats & ginger crumble, blood orange sorbet, mirabelle gel **6.0**

SHARING CHEESE BOARD PLATTER

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



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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