



SUNDAY LUNCH

2 Courses 17.0

3 Courses 21.0

STARTERS

KITCHEN MADE SOUP (v)

crusty bread, salted butter

PRAWN COCKTAIL WITH AVOCADO

classic cocktail sauce, lemon, wholemeal bread

FETA CHEESE (v)

feta cheese flatbread, tomato
cous cous & minted yoghurt

CHICKEN LIVER PARFAIT

toasted brioche, cranberry gel,
pickled chestnut mushrooms

PARMA HAM & MELON

cantaloupe melon, Parma ham, goat's cheese curd,
mint & honey dressing

MAINS

TRADITIONAL SUNDAY LUNCHES

ROAST SIRLOIN OF BEEF

black pepper crust, Yorkshire
pudding, roast potatoes

ROAST LOIN OF PORK

lemon & sage stuffing,
crackling, roast potatoes

ROAST LEG OF LAMB

scented with rosemary &
thyme, roast potatoes

All roast dishes are served with cauliflower cheese,
seasonal vegetables and traditional gravy

STEAK BURGER

smoked bacon, Cheddar cheese
glaze, brioche bun, house relish,
slaw, chunky chips (£1 supplement)

CHICKEN BURGER

buttermilk cajun chicken burger,
spiced mayonnaise, cheese, bacon,
brioche bun, slaw, chunky
chips (£1 supplement)

CLASSIC FISH & CHIPS

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

VEGETARIAN BURGER (v)

lightly spiced cauliflower &
Perl Las burger, crunchy walnuts,
chunky chips

VEGAN ROAST (ve)

Marmite roasted potatoes, fennel,
heritage carrots, watercress sauce,
flaked almonds

WELSH CHEDDAR (v)

Cheddar cheese, leek & chive donuts,
vegetable cawl nage, crispy kale

AFTERS

JJ WHITLEY PANNA COTTA

parma violet panna cotta, blueberry
syrup & white chocolate granita

GRANNY HILDA'S BRIOCHE BREAD & BUTTER PUDDING

apricot glaze, creamy custard

POLENTA CAKE

tangy orange cake, blood orange
curd blood orange sorbet & curd

CHOCOLATE TORTE

dark chocolate, salted caramel, banana
ice cream, pistachio brittle

CHEESES FROM THE AREA

fruit, chutney, biscuits

Complement your cheese with our Graham's fine ruby port 6.0



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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 available on Sundays only.

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

www.harbourbarandkitchen.co.uk