



STARTERS

WINTER FRUIT SALAD (v)

winter fruits, goat's curd,
quince jelly, spiced orange dressing 7.5

CHICKEN LIVERS

pan fried livers, Penderyn whisky cream,
crispy onions, charred leek 8.0

SHIITAKE MUSHROOM RISOTTO (v)

mushroom, Parmesan, reggiano
truffle & fresh basil 8.5

KITCHEN MADE SOUP (v)

crusty bread, salted butter 6.0

MOULES MARINIÈRE

white wine, herb & garlic cream, crusty bread 8.5

STICKY KING PRAWNS

acacia honey & chilli, pak choi,
sticky rice, vegetables 9.0

PORK BELLY

crisp pork belly, satay sauce,
roasted pineapple salsa 8.0

SALMON GRAVLAX

citrus cured fillet, tequila & lime sorbet,
cucumber ribbons & gel 8.5

VENISON LOIN

smoked venison, picollo parsnip crisp,
beetroot gel, horseradish granita 9.5

SCALLOPS

sweet scallops, maple glazed pancetta,
apple, chestnuts & creamy velouté 10.0

MAINS

CLASSIC FISH & CHIPS

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

FLAME GRILLED MINUTE STEAK

skinny fries, house salad, relish 13.5

CHICKEN TATWS POPTY

chicken breast, vegetable casserole, crispy
kale, pot of gravy, bread sauce 14.5

SPICED HAKE FILLET

baked hake, Roscoff onion sauce, shiitake
mushroom, samphire, saffron potatoes 14.5

SEA BASS

sea bass fillet, celeriac & potato purée,
smoky bacon, green beans,
chicory & red wine sauce 17.5

LAMB RUMP

rump of Welsh lamb, cauliflower
cous cous, cavolo nero, fondant
potato, rosemary jus 17.0

PORTABELLO KIEV (v)

mushroom & garlic kiev, watercress sauce,
buttered spinach, roasted carrot,
crushed new potatoes 13.5

STEAK BURGER

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

MOULES MARINIÈRE

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

WELSH 21 DAY AGED STEAKS

9oz Rib eye
23.5

7oz Fillet
28.5

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

VEGETARIAN BURGER (v)

beetroot & chickpea, halloumi glaze, garlic pickle,
chunky chips OR skinny fries 12.5

VEGAN MUSHROOM (ve)

potato gnocchi, chestnut mushrooms,
braised onions & sage velouté 13.5

KING PRAWN & CRAB LINGUINI

coriander & parsley pesto,
lime & chilli butter 15.5

BEEF OPEN LASAGNE

beef fillet & Nduja sausage, baby plum
tomato, pecorino sauce, basil,
garlic & Parmesan ciabatta 14.5

DELICE OF SALMON

chorizo hash, tomato & basil cream,
pancetta crumb 16.0

PORK FILLET

pork tenderloin, butternut squash,
new potatoes, grain mustard cream,
black pudding 14.5

HALIBUT

rainbow carrots, sprouting broccoli,
confit potato, scrumpy jack sauce 23.0

CHICKEN BURGER

buttermilk cajun chicken burger, spiced
mayonnaise, cheese, bacon, brioche bun,
slaw, chunky chips OR skinny fries 13.5

GOAT'S CHEESE SALAD (v)

goat's cheese, beetroot salad, walnut crumb,
caramelised onion, balsamic dressing 14.0

SIDES

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

AFTERS

CHEESE FROM THE AREA

fresh fruit, chutney, biscuits 7.5

PEAR & AMARETTO

stewed pears, amaretto custard & crunchy
almond crumble 6.5

GRANNY HILDA'S BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard 6.5

PANNA COTTA

stem ginger panna cotta,
sea buckthorn gel & shortbread crumb 7.0

SHARING CHEESE BOARD PLATTER

fresh fruit, celery, chutney, assortment
of biscuits 12.0

CHOCOLATE TORTE

dark chocolate, salted caramel, banana
ice cream, pistachio brittle 7.5

STICKY TOFFEE PUDDING

sticky pudding, butterscotch sauce,
tonka bean ice cream 6.5

LEMON EXPLOSION

curd, meringue, gel, posset & caramelised
white chocolate 7.0

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