

STARTERS

KITCHEN MADE SOUP (v)
crusty bread, salted butter 6.0

KING PRAWNS
sriracha king prawns, garlic & honey,
crisp Asian slaw, toasted cashews 9.0

GRILLED VEGETABLE ANTIPASTI (vg)
herb roasted vegetables, garlic & cheese
bread, sun-blushed tomato,
olives & broccoli guacamole 8.0

STEAK, PEAR & GORGONZOLA
beef strip, charred pears, creamy
gorgonzola, pecans,
roasted garlic dressing 9.0

SCALLOPS
black pudding, caramelised
apple & sage cream, peas,
smoky pancetta 10.0

SMOKED SALMON TERRINE
smoked salmon, cream cheese,
beetroot sorbet, horseradish cream,
pickled cucumber 9.0

MOROCCAN LAMB FLATBREAD
slow braised lamb shoulder, grilled flatbread,
harissa couscous, chickpea salsa 8.5

BLACK BOMBER FRITTER (v)
light fluffy fritter, herb salad,
truffle butter & shallot purée 8.0

MAINS

SLOW BRAISED PORK BELLY
18 hour braised pork belly, BBQ'd
hispi cabbage, sweet rainbow
carrots, sage & onion mash,
cider jus 15.0

SMOKED HADDOCK RISOTTO
flaked smoked haddock, leeks,
potato, poached egg, charcoal cheese,
black onion seed tuile 14.5

WELSH LAMB RUMP
five spice lamb rump,
pak choi, tenderstem broccoli,
burnt coconut, chilli & herb
crusted faggot, puffed rice 17.0

FILLET OF COD
crushed new potatoes,
pickled & roasted cauliflower,
coastal greens, kombu butter,
lemon thyme velouté 15.0

**AUBERGINE &
COURGETTE BAKE (v)**
heritage tomato compote,
béchamel, garlic bread,
house salad 13.0

STEAK BURGER
smoked bacon, Cheddar cheese
glaze, BBQ sauce, slaw,
chunky chips OR skinny fries 13.5

FLAME GRILLED MINUTE STEAK
skinny fries, house salad, relish 13.5

21 DAY AGED 9oz RIB EYE
HBK unique steak rub, roasted balsamic
tomatoes, mushroom, pea shoots,
peppercorn sauce,
chunky chips OR skinny fries 23.5

5oz FILLET STEAK 'N' SHRIMP
black truffle and Parmesan
dauphinoise, tarragon butter,
Swiss chard, oyster mushrooms 28.0

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

VEGETARIAN BURGER (v)
carrot, coconut, orange, coriander burger,
chilli jam, chunky chips OR skinny fries 13.0

CLASSIC FISH & CHIPS
beer battered haddock, chunky chips,
pea purée, tartare sauce 13.0

CHORIZO PASTA
penne rigate, chorizo, tarragon,
pancetta, peas & broad beans 15.0

HERB ROASTED CHICKEN
garlic supreme, spinach & sweet
potato saag aloo, pearl onion, leeks,
curry sauce 15.0

KING PRAWN & CRAB LINGUINI
coriander & parsley pesto,
lime & chilli butter 16.0

BURRATA & PARMA HAM
burrata, rosemary focaccia,
broad beans & peas, Parma
ham & lemon salsa 14.5
(v) option also available 13.5

**ROASTED BALSAMIC
MUSHROOMS (vg)**
maple syrup, ginger & chilli, chestnut
mushrooms, roasted baby gem,
roasted garlic & rosemary 13.0

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
PEPPERCORN SAUCE 2.0

ROASTED VEGETABLES 3.0
SAUTÉED CHILLI GREENS 3.5
ROASTED GARLIC BABY POTATOES 2.5

AFTERS

POACHED PEAR
spiced rum & honey, stem ginger
cheesecake, gingerbread
cake & biscuit 6.5

CHEESE FROM THE AREA
fresh fruit, chutney, biscuits 7.5

BANANA & DATE PUDDING
sticky cake, coconut ice cream,
butterscotch sauce 7.0

ROCKY ROAD
dark chocolate pavé, brownie, white
chocolate cookie, marshmallow,
toffee sauce 7.0

**GRANNY HILDA'S BRIOCHE
BREAD & BUTTER PUDDING**
apricot glaze & creamy custard 6.5

SHARING CHEESE BOARD PLATTER
fresh fruit, celery, chutney, assortment
of biscuits 12.0

CHILDREN'S MENU

STARTERS

KITCHEN MADE SOUP (v)
crusty bread, salted butter 4.0

GARLIC CIABATTA (v) 3.0

MAINS

FISH GOUJONS
skinny fries, baked beans 7.5

BREADED CHICKEN GOUJONS
skinny fries, baked beans 7.5

CHEESE BURGER
brioche bun, Cheddar cheese,
skinny fries, baked beans 7.5

VEGETARIAN BURGER (v)
skinny fries 7.5

PORK SAUSAGES
skinny fries, baked beans 7.5

AFTERS

VANILLA ICE CREAM
strawberry or chocolate sauce 3.0

CHOCOLATE BROWNIE
vanilla ice cream 4.0

HOT BEVERAGES

AMERICANO	2.5
CAPPUCCINO	3.0
ESPRESSO	2.3
DOUBLE ESPRESSO	2.9
FLAT WHITE	3.0
CAFFÈ LATTE	3.0
CAFFÈ MOCHA	3.5
TRADITIONAL TEA	2.2
FLAVOURED TEAS	2.4
HOT CHOCOLATE	3.0

TEST & TRACE



WHAT DOES THIS MEAN?

By providing us with your name and phone number, you are helping prevent the spread of COVID-19. If a case is reported in this venue, you will be contacted by a NHS tracker and asked to take a test.

Your data will be deleted after 21 days and you won't receive any further contact from us.

OPENING TIMES

MONDAY	CLOSED
TUESDAY	CLOSED
WEDNESDAY	12PM - 11PM
THURSDAY	12PM - 11PM
FRIDAY	12PM - 11PM
SATURDAY	12PM - 11PM
SUNDAY	12PM - 6PM

RESTAURANT SERVING TIMES

	LUNCH	DINNER
MONDAY	CLOSED	CLOSED
TUESDAY	CLOSED	CLOSED
WEDNESDAY	12PM - 2PM	5PM - 9PM
THURSDAY	12PM - 2PM	5PM - 9PM
FRIDAY	12PM - 2PM	5PM - 9PM
SATURDAY	12PM - 2PM	5PM - 9PM
SUNDAY	12PM - 4PM	CLOSED

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