

MAIN MENU

Monday - Saturday | 12pm-2:30pm | 5:30pm - 9:30pm

STARTERS

SPICED CAULIFLOWER FLORETS (vg)

Tandoori spiced cauliflower florets, mint & cucumber aioli, pickled chilli, toasted sesame seeds **8.0**

STICKY KING PRAWNS

acacia honey & chilli, flash fried greens, black garlic mayonnaise **9.5**

WELSH LAMB FLATBREAD

Moroccan spiced couscous, chickpea salsa, mint raita **9.0**

KITCHEN MADE SOUP (v)

crusty bread, salted butter **6.5**

HALLOUMI, CARROT & WATERCRESS SALAD (v)

grilled halloumi, carrot ribbons, orange segments, watercress, honey & mustard dressing **8.5**

SALMON GRAVADLAX

orange & tarragon gravadlax, pickled beetroot, gin & tonic sorbet, cucumber & pearls **9.0**

SHIITAKE MUSHROOM, GRUYÈRE TART (v)

oven baked mushrooms, gruyère glaze, red onion relish & parsley oil **8.0**

PAN FRIED SCALLOPS

black pudding, pea purée, crispy ham, pea shoots **11.0**

MAINS

CLASSIC FISH & CHIPS

beer battered haddock, chunky chips, pea purée, tartare sauce **13.5**

CHICKEN BURGER

buttermilk, cajun, Cheddar cheese, bacon, spiced mayonnaise, slaw, chunky chips OR skinny fries **14.0**

FILLET OF COD

cod fillet, creamy mash, seasonal baby vegetables, Champagne velouté **17.0**

CLASSIC CHICKEN MILANESE

sun dried tomato & basil linguini, panko coated chicken, roasted red onion, Parmesan & truffle cream **17.0**

KING PRAWN & CRAB LINGUINI

coriander & parsley pesto, lime & chilli butter **17.0**

CRISPY CHILLI TOFU (vg)

Asian spiced tofu, steamed rice, pak choi, roasted cashews **13.5**

STEAK BURGER

smoked bacon, Cheddar cheese glaze, house relish, slaw, chunky chips OR skinny fries **14.0**

FLAME GRILLED MINUTE STEAK

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

21 DAY AGED STEAKS

RIB EYE 25.0 | FILLET 30.0

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

STEAK, PEAR & GORGONZOLA SALAD

garlic & herb marinated Welsh sirloin, creamy Gorgonzola, pears, baby mixed leaf, grain mustard dressing **16.0**
Vegetarian option available (v) **13.0**

SMOKED HADDOCK & SHRIMP RISOTTO

creamy risotto with haddock & shrimp, green thunder cheese, squid ink tuile **16.0**

PORK BELLY

slow cooked pork belly, hot & sour cabbage, fondant potato, anise carrot purée **17.0**

FILLET OF SALMON & CHORIZO

warm tomato & red onion salad, baby potatoes, basil cream **17.5**

LAMB RUMP

rump of Welsh lamb & faggot, winter greens, minted crushed new potatoes, sticky jus **19.0**

FRITTATA (v)

roasted vegetable frittata, herb salad, grain mustard emulsion **14.0**

VEGETARIAN BURGER (v)

Perl Las cheese & walnut burger, lettuce, tomato, slaw, chunky chips OR skinny fries **13.5**
Vegan option available (vg) **13.5**

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 3.0

WINTER VEGETABLES 3.0

SAUTÉED CHILLI GREENS 3.5

PEPPERCORN SAUCE 2.5

AFTERS

CHEESE FROM THE AREA

fresh fruit, chutney, biscuits **8.0**

BLACK FOREST BROWNIE

triple chocolate brownie, Kirsch soaked cherries, cherry gel, chantilly cream **7.0**

COCONUT CRÈME BRÛLÉE

piña colada cookie **7.0**

GRANNY HILDA'S BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard **7.0**

BANANA & DATE PUDDING

toffee sauce, vanilla pod **7.0**

SHARING CHEESE BOARD PLATTER

fresh fruit, celery, chutney, assortment of biscuits **12.5**

SUNDAY LUNCH MENU

2 Courses 19.0

3 Courses 24.0

Sunday | 12pm - 4pm

STARTERS

KITCHEN MADE SOUP (v)
crusty bread, salted butter

SPICED CAULIFLOWER FLORETS (vg)
Tandoori spiced cauliflower florets,
mint & cucumber aioli, pickled
chilli, toasted sesame seeds

SHIITAKE MUSHROOM & GRUYÈRE TART (v)
oven baked mushrooms, gruyère
glaze, red onion relish & parsley oil

CHICKEN LIVER PARFAIT
toasted brioche, pickled apple, sage and
grain mustard emulsion

PRAWN COCKTAIL WITH AVOCADO
classic cocktail sauce,
lemon, wholemeal bread

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

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

VEGETARIAN BURGER (v)
Perl Las cheese & walnut burger,
lettuce, tomato, slaw, chips
Vegan option available (vg)

STEAK BURGER
smoked bacon, Cheddar cheese glaze,
house relish, slaw, chips

CRISPY CHILLI TOFU (vg)
Asian spiced tofu, steamed rice, pak choi, roasted cashews

AFTERS

BANANA & DATE PUDDING
toffee sauce, vanilla pod

BLACK FOREST BROWNIE
triple chocolate brownie, Kirsch soaked
cherries, cherry gel, chantilly cream

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

CHEESE FROM THE AREA
fresh fruit, chutney, biscuits

COCONUT CRÈME BRÛLÉE
piña colada cookie

CHILDREN'S MENU

Monday - Saturday | 12pm-2:30pm | 5:30pm - 9:30pm

Sunday | 12pm - 4pm

STARTERS

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

GARLIC CIABATTA (v) 3.0

MAINS

FISH GOUJONS
skinny fries, beans OR peas 7.5

BREADED CHICKEN GOUJONS
skinny fries, beans OR peas 7.5

PORK SAUSAGES
skinny fries, beans OR peas 7.0

CHEESE BURGER
brioche bun, Cheddar cheese,
skinny fries, beans OR peas 7.5

VEGETARIAN BURGER (v)
skinny fries, beans OR peas 7.5

TRADITIONAL SUNDAY LUNCH
choice of beef, lamb or pork, served
with seasonal vegetables, gravy 8.0
Available Sunday Only

AFTERS

CHOCOLATE BROWNIE
vanilla ice cream 4.0

VANILLA ICE CREAM
strawberry OR chocolate sauce 3.0

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