

# MAIN MENU

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

## STARTERS

### ASPARAGUS RISOTTO (v)

creamy asparagus risotto, black olive crumb, Parmesan tuile 9.0

### SALMON & LEEK FISHCAKE

poached salmon, leeks, dill, hollandaise sauce, poached egg 9.0

### SMOKED HAM FRITTER

smoked ham, homemade piccalilli, pineapple gel & crisp 8.5

### KITCHEN MADE SOUP (v)

crusty bread, salted butter 6.5

### CHESTNUT MUSHROOMS (v)

sautéed mushrooms, port, Perl Las cheese, sourdough bread, red onion marmalade 8.0

Vegan option available (vg)

### KING PRAWNS

garlic & chilli prawns, sweet chilli sauce, puffed rice, chilli crumble 9.5

### WELSH LAMB FLATBREAD

Moroccan spiced couscous, chickpea salsa, mint raita 9.0

### SCALLOPS

smoky pancetta cream, peas, roscoff onions, apple & sage 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

### DELICE OF SALMON

oven baked salmon, orange & basil sauce vierge, Pembroke potatoes 17.5

### LAMB RUMP

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

### FRITTATA (v)

roasted vegetable frittata, herb salad, grain mustard emulsion 14.0

### 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 RIB EYE

HBK unique steak rub, roasted balsamic tomatoes, mushroom, pea shoots, peppercorn sauce, chunky chips OR skinny fries 25.0

### PRIME BEEF FILLET

Welsh fillet, dauphinoise potatoes, Café de Paris butter, confit onion, charred broccoli 30.0

### VEGETARIAN BURGER (v)

spiced halloumi, pineapple, bell pepper, lettuce, tomato, pickle, slaw, chunky chips OR skinny fries 13.5

### CHORIZO PASTA

penne pasta, chorizo, tarragon butter, broad beans & peas, Parmesan shavings 15.0

### PORK BELLY

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

### CLASSIC CHICKEN MILANESE

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

### FILLET OF HAKE

crisp hake fillet, fresh mussels, seasonal vegetables, pickled samphire, light curry velouté 17.0

### GOAT'S CHEESE SALAD (v)

Welsh goat's cheese, roasted & pickled beetroot, caramelised onion Prosecco vinaigrette 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

SUMMER VEGETABLES 3.0

SAUTÉED CHILLI GREENS 3.5

PEPPERCORN SAUCE 2.5

## AFTERS

### CHEESE FROM THE AREA

fresh fruit, chutney, biscuits 8.0

### CHOCOLATE TRIO

dark chocolate brownie, white chocolate ice cream, milk chocolate mousse, caramelised white chocolate 7.5

### LEMON POSSET

tangy lemon posset, raspberry sorbet, raspberry gel, lemon meringue tuile 7.0

### GRANNY HILDA'S BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard 7.0

### TREACLE TART

warm tart, clotted cream, rhubarb & stem ginger compote 7.0

### SHARING CHEESE BOARD PLATTER

fresh fruit, celery, chutney, assortment of biscuits 12.5

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. To view our allergy matrix please scan the QR code or request a copy from our team.



# SUNDAY LUNCH MENU

2 Courses 19.0

3 Courses 24.0

Sunday | 12pm - 4pm

## STARTERS

### KITCHEN MADE SOUP (v)

crusty bread, salted butter

### PRAWN COCKTAIL WITH AVOCADO

classic cocktail sauce,  
lemon, wholemeal bread

### CHESTNUT MUSHROOMS (v)

sautéed mushrooms, port, Perl Las cheese,  
sourdough bread, red onion marmalade

Vegan option available (vg)

### CHICKEN LIVER PARFAIT

toasted brioche, pickled apple, sage and  
grain mustard emulsion

### ASPARAGUS RISOTTO (v)

creamy asparagus risotto, black  
olive crumb, Parmesan tuile

## 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

#### STEAK BURGER

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

#### VEGETARIAN BURGER (v)

spiced halloumi, pineapple, bell pepper,  
lettuce, tomato, pickle, slaw, chips

#### CRISPY CHILLI TOFU (vg)

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

## AFTERS

### CHOCOLATE BROWNIE

dark chocolate brownie, white chocolate  
ice cream, salted caramel sauce

### LEMON POSSET

tangy lemon posset, raspberry sorbet,  
raspberry gel, lemon meringue tuile

### GRANNY HILDA'S BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard

### CHEESE FROM THE AREA

fresh fruit, chutney, biscuits

### CREAMED RICE PUDDING

creamy rice pudding, vanilla, strawberry compote

# 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, baked beans 7.5

### BREADED CHICKEN GOUJONS

skinny fries, baked beans 7.5

### PORK SAUSAGES

skinny fries, baked beans 7.0

### CHEESE BURGER

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

### VEGETARIAN BURGER (v)

skinny fries, baked beans 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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