
- KENTISH GASTRO PUB & SEAFOOD RESTAURANT -

-DAY BOATS -

We cook the best of the days landings off local day boats from Folkestone and the Kent coast. To see our catch of the day please ask your server for details.

-MALDON ROCK OYSTERS-

Our Rock Oysters are available all year round - the shells are long, deep and flared. The oyster is meaty, firm and creamy with a fresh, sweet taste full of zinc and minerals.

- OYSTERS & SHELLS -



MALDON OYSTERS

Maldon Rock Oysters Served on a Bed of Ice with Red Wine Shallot Vinegar £9 for 3 or £17 for 6

GARLIC & CHILLI PRAWNS

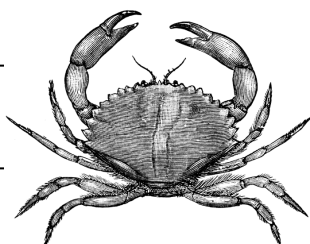
Pan fried in Garlic, Chilli & Parsley, Served with Bread & Charred Lemon £9.00

PRAWN COCKTAIL

All-time Pub Classic with Juicy Prawns served with Market Leaves, Smashed Avocado, Marie Rose, Bread & Butter £9.50

HUMMUS BOARD

Smashed Pea Hummus, Spiced Chickpea Hummus and Marinated Olives with Market Bread £8.00



- STARTERS -

GRILLED GOATS CHEESE

Heritage Beetroot, Candied Walnuts, Gala Apple & Served warm on Toast £7.00

GLAZED CHICKEN WINGS

Sticky Bourbon Glazed Chicken Wings topped with Sesame Seeds and Pickled Red Chilli £8.00

SMOKED MACKEREL PATE

Homemade Bread Crisps supplied by our own Bakery. Served with Market Leaves & Charred Lemon £9.00

SCOTCH EGG

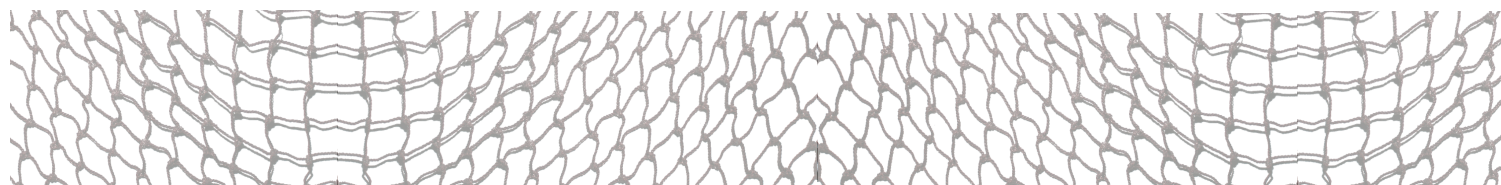
Our Justly famous Scotch Egg, handmade in Folkestone Food Market. Served with Garlic and Harissa Aioli £8.00

SALT & PEPPER SQUID

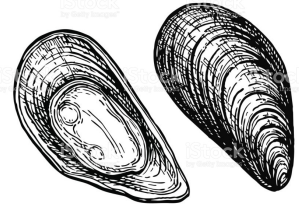
Coated in our House Salt & Pepper Coating topped with Pea Shoots & Served with Roasted Garlic Aioli £9.00

CRISPY WHITEBAIT

Salt and Pepper Coated 'Sprats served with Garlic Mayonnaise and Charred Lemon £9.00



- MAINS -



FISH & CHIPS

Served with Mushy Peas, Charred Lemon, Leaves & Tartare Sauce £14.50

HOT SHELLS

A Selection of Seasonal Shellfish & a Steamed Oyster in a Garlic, Chilli & Herb Butter Sauce with Seashore Vegetables & Sliced Bread £22.00

LINGUINE FRUTTI di MARE

Clams, Prawns, Mussel Linguine with Cherry Tomatoes tossed in Garlic Butter, Fresh Parsley and Lemon £18.00

PRAWN LINGUINE

Large Atlantic Prawns and Linguine in a rich Creamy Sauce with Fresh Oregano, Parmesan and Chopped Parley with Toasted Market Focaccia Bread £18.00

RUMP STEAK

Hand cut 10 oz British Rump - cooked to your liking. Finished on the Chargrill, served with Skin on Fries, Cherry Vine Tomatoes and Peppercorn Sauce £22.00

SAUSAGE & MASH

Our own Hand Made Sausage Ring Produced in our Food Market, served with Creamy Mash, Seasonal Greens and Onion Gravy £14.00

LOBSTER & FRIES

Choose from either a Half or Whole Grilled Lobster with Garlic Butter, Skin on Fries, Garlic Aioli and Salad (see board for current market price)

-CATCH OF THE DAY-

The Best of the Catch of the Day - Locally Landed Fish by Day Boats From Folkestone
(please ask your server for details)



-SEAFOOD PLATTER FOR 2 or 4

COLD SEAFOOD PLATTER

Served on a Bed of Ice with Mussels, Clams, King Prawns, Oysters, Cold Water Prawns, Shallot Vinegar, Dips and Sliced Bread
(see board for current market price)

HOT SEAFOOD PLATER FOR 2 or 4

Crispy White Bait, Salt & Pepper Squid, Scampi, Garlic & Chilli Prawns, Skin on Fries & Sliced Bread
(see board for current market price)



-HARBOUR MUSSELS -

All Served With Skin on Fries, Sliced Bread & Charred Lemon

CLASSIC

Shallots, White Wine, Fish Stock, Parsley, & Lemon £13.00

BACON, APPLE & CIDER

Kentish Apple Cider, Streaky Smoked Bacon, Shaved Apple, Parsley & Lemon £14.50

TOMATO & HERB

Rich Tomato & Chilli Sauce
£18.00

FRAGRANT CURRIED

Home Made Aromatic Curry Sauce finished with Fresh Coriander
£13.00

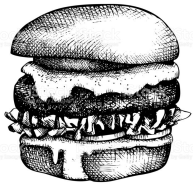
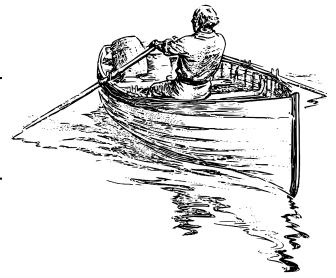
NDUJA & TOMATO

Spicy Nudja with a Rich Tomato Sauce & Parsley £13.00



All of the Harbour Inn's meat selection comes from Folkestone Food Market - our own farmers market in the centre of Folkestone. Our sausages, burgers, ham and even our bacon is all handmade by our team of skilled artisan chefs. All of our products are available to buy. The market is located in Rendezvous Street in the town centre.

- MAINS -



-HARBOUR BURGERS-

All Served in a Toasted Brioche Bun, with skin on fries

BEEF BURGER

A Juicy 8 oz Chuck and Brisket Burger Presented in a Toasted Bun with Ketchup, Mustard, Lettuce and Tomato, Red Onion and House Pickles £15.00

OLD DAIRY COD BURGER

Beer Battered Cod Fillet, Shredded Iceberg, Pickled Cucumbers, Smashed Peas & Tartare Sauce £14.50

GRILLED HALLOUMI BURGER

Lettuce, Tomato, Grilled Halloumi, Falafel, Market Leaves, Sliced Onion & Beetroot £14.00

Add Bacon £2 or Add Cheese £1



-MARKET SALAD-

CHICKEN CAESAR

Chargrilled Chicken with Market Leaves, Crispy Market Bacon, Croutons, Shaved Parmesan with a Caesar Dressing £15

BEETROOT & GOATS CHEESE

Served with Mixed Market Leaves, Honeyed Walnuts, Local Cooked Beetroot and Crumbled Goats Cheese with a Sherry Caramel Dressing £14.50

-MARKET PIES-

'Made from scratch pies' - We make everything that goes into our pies from the handmade pastry to the flavourful fillings.

Served with creamy mash, glazed carrot, seasonal greens and proper gravy.

STEAK & LOCAL ALE

Slow Cooked with Carrots, Onions & Mushrooms in a Rich Brown Ale Gravy £14.95

CHICKEN, BACON & TARRAGON

Creamy White Sauce with Onions, Diced Market Bacon & Fresh Tarragon £14.95

SPICY CAULIFLOWER CHEESE

Creamy Vegan Cheese & Onion Sauce with a hint of Chilli & Coriander, Served with New Potatoes £14.95

-VEGAN MARKET-

SOYA BURGER

Presented in a Toasted Bun with Ketchup, Mustard, Lettuce and Tomato, Red Onion and House Pickles £15.00

BANANA BLOSSOM FISH & CHIPS

Served with Mushy Peas, Skin on Fries, Tartare Sauce £14.50



-DESSERTS-

ALL £6.50

BELGIAN CHOCOLATE & RASPBERRY
TORTE- Served with Ice Cream

SUMMER BERRY PUDDING
Served with Fresh Fruit

BAKED CREME BRULEE CHEESE CAKE
Served with Ice Cream

- SET WEEKDAY LUNCHS -

Please ask your Server for details - served Monday to Friday, 12 - 3pm