



Bar Menu

Autumn | Winter

Our menus are created using fresh, seasonal ingredients. We make our own pies, bake our own bread and pride ourselves on serving only the highest quality dishes. Seafood is fresh daily, from local day boats just on the harbour.



Fresh Stone-Baked Rolls

Served in soft, stone-baked rolls

Add: Skin on fries £2.00 - Soup of the day £3.50

Available Mon - Sat, 12 - 3pm

Harbour Inn "Chip Butty"	7.50
with proper butter, mushy peas and a side of gravy for mopping	
Fish Finger	9.50
homemade fish fingers with crisp gem lettuce and tartare sauce	
Breaded Scampi	9.50
with gem lettuce and Marie Rose sauce	
Butcher's Sausage	10.00
with fried onions & mustard mayo	
Harbour BLT	10.00
crispy bacon, lettuce and tomato with lashings of mayo	
Tender Steak	11.00
served medium, with chimichurri and rocket	
Fried Halloumi (v)	9.00
with rocket and red onion chutney	



Check the boards
around the pub for
our catch of the day,
specials & more



Small Plates & Snacks

Breaded Whitebait with tartare sauce	7.00
Salt & Pepper Squid with Marie Rose sauce	8.50
Lemongrass Crab Cakes homade crab cakes with cods roe aioli	9.00
Mackerel Paté homemade paté of smoked mackerel with horseradish, served with toasted homemade focaccia	9.00
Homemade Gooey Scotch Egg ask for todays offering	9.50
Battered Halloumi (v) with sweet chilli jam	6.50
Camembert Brûlée (v) Caramelised camembert with toasted focaccia	9.00
House Nachos (v) Crispy nachos loaded with salsa, melty cheese, jalapenos & sour cream Add beef chilli 3.50	11.50



Fresh Seafood at The Harbour Inn

Caught daily by Folkestone Trawlers, delivered to us every morning, ensuring only the freshest seafood reaches your plate

Maldon Rock Oysters

Here at The Harbour Inn, we are proud to serve Maldon oysters, the finest from Goldhanger Creek in Maldon's Blackwater Estuary in Essex

Choose: 3 | 6 | 12

Natural Oysters	11 22 44.00
with classic mignonette or soy & maple	
Tempura Oysters	12 24 46.00
with chimichurri	
Stout Oysters	12 24 46.00
Oysters with a rich stout reduction	

Harbour Inn Mussels

All served with skin on fries and homemade bread for mopping

Classic	all 18.95
Shallots, garlic, cream & parsley	
Bacon, Apple & Cider	
Diced apple, bacon, creamy Kentish cider sauce	
Nduja & Tomato	
Nduja sausage & rich tomato herb sauce	



L&B Pub Classics

The Harbour Inn Fish & Chips 17.95

our perfectly crispy ale battered sourdough fish served with skin on fries, minted mushy peas, dill & tartare sauce and charred lemon

Available gluten free with Peroni Nastro Gluten Free

Vegan 'Fish' & Chips (vg) 17.50

banana blossom 'fish' coated in our crispy sourdough batter, served with skin on fries, minted mushy peas, vegan tartare and charred lemon

Breaded Scampi & Chips 17.50

panko breaded scampi, fried until golden and crisp, served with skin on fries, minted mushy peas, dill & tartare sauce & charred lemon

Chicken Schnitzel 18.00

tender marinated chicken breast, breaded and fried until golden-brown, served with skin on fries, seasonal greens and béarnaise sauce

Butcher's Sausage & Mash 15.50

two proper butcher's pork sausages served with creamy spring onion mash, seasonal greens, beer braised shallots and proper gravy

Tender Lamb Rump 24.00

butcher's lamb rump, served pink and tender, served with roasted new potatoes, buttered greens and minted red wine gravy

Fried Chicken & Chips 16.50

Chicken breast breaded and fried until golden brown, served with skin on fries, buttery cob and slaw

The Harbour Inn Famous Pies

Nothing says pub like a great pie - our famous homemade pies are an L&B staple! Perfect pastry and flavourful fillings, they're a must try. Served with spring onion mash, roasted carrot, buttered greens and rich gravy. Vegan pie served with new potatoes.

Braised Steak & Local Ale all 18.00

Chicken, Bacon & Leek

Vegan Seasonal Vegetable (vg)

Pie of the Week - ask your server

JOIN THE CLUB!



Scan the QR code on your phone to join our club. Earn points across L&B on every spend to gain access to exclusive offers, rewards, events & so much more...



The Harbour Inn Burgers

All burgers served in a toasted pretzel bun & skin on fries. Vegan burger served in vegan brioche style bun with skin on fries

Can be made gluten free upon request

The Harbour Inn Beef Burger all 16.50

juicy 8oz beef steak mince patty, with American cheese, onions, pickles and house burger sauce

Fried Chicken Burger

butter milk fried chicken burger with gem lettuce, tomato, red onion and lemon mayo

The Harbour Inn Fish Burger

ale battered sourdough battered fish, with minted minter mushy peas and dill & tartare sauce

Vegan Soy Burger (vg)

Soy patty and falafel, with crisp lettuce, red onion and vegan burger sauce



Desserts

Sticky Toffee Pudding all 8.50

the most comforting hot dessert, served with your choice of ice cream, pouring cream or custard

Chocolate Brownie

Goey chocolate brownie served with Chantilly cream and shaved chocolate

Bread & Butter Pudding

Boozy rum, raisin and cinnamon bread and butter pudding, served with custard

