

Alongside our full bar menu, check out our Catch of the Day boards, with fresh fish from local day boats, caught by Folkestone Trawlers located just on the harbour opposite. Catches change regularly due to availability.

BAR MENU

MALDON OYSTERS PUB CLASSICS Fish & Chips These beautifully saline oysters are caught from the River Blackwater in Ale battered fish with chunky chips, buttery minted garden Essex. They are well known for their deep cupped shells and smooth, meaty peas, homemade tartare sauce and fresh lemon texture with a sweet aftertaste. Vegan 'Fish' & Chips Available EACH 4.00 | 6 - 24.00 | 12 - 44.00 Served with our shallot vinegar, Tabasco and fresh lemon Scampi & Chips 17.50 Breaded scampi with chunky chips, buttery minted garden SMALL PLATES peas, homemade tartare sauce and fresh lemon Pork & Bacon Scotch Egg 10.50 Sausage & Mash 16.50 Smoky ketchup and crispy bacon Butchers sausages with creamy nutmeg mash. buttered seasonal vegetables and our rich meat gravy Ham Hock, Cheddar & Mozzarella Croquettes 10.50 Pickled shallots and spiced tomato chutney Butternut Pasta (v) 16.50 Seasonal Bhaji (vg) Creamy butternut sauce, sautéed spinach, roasted butternut chunks 8.50 Vegan raita, pickled chilli and charred lime creamy feta, pappardelle Spicy Meatball Pasta Spicy King Prawns 10.00 18.00 Nduja butter, lemon and toasted focaccia Homemade pork & beef meatballs, nduja spiced tomato sauce, parmesan, pappardelle 9.00 Harbour Fish Pie Spiced nori dust, pickled chilli, spring onion and a soy, sesame 20.00 Fresh Trawlers poached fish in a creamy dill sauce, creamy mash, & citrus glaze buttered greens and samphire Crispy Whitebait 8.00 Tartare sauce and lemon

10.50

+ 4.50

ST AUSTELL MUSSELS

Tortilla chips loaded with cheddar & mozzarella, salsa, jalapenos,

Our fresh mussels are sea farmed from St Austell Bay in the rich, warm Cornish coast which is abundant in nutrients and fresh clean waters to bring the freshness and juiciness of these fantastic molluscs.

All our mussels are steamed with our homemade mussel mix, then served with chunky chips and toasted focaccia. Choose your flavour:

Classic Mariniére ALL 21.00

Nduja, Red Onion & Spiced Tomato

→ Bacon, Kentish Cider & Butter Sauce

Curry, Citrus, Ale & Coriander

SHELLFISH

Frutti De Mare 22.50 Shell on king prawns, mussels, clams & local fish in our spiced tomato

sauce with pappardelle pasta

Nduja & Spiced Tomato

Harbour Nachos (v)

sour cream and coriander

ADD: Fried Chicken or Beef Chilli

Hot Shells

A beautiful mix of our mussels, fresh clams, king prawns, samphire and a Maldon oysters. Served with toasted focaccia and your choice of sauce:

Garlic Cream

All 24.50

BURGERS

Served in a potato bun with chunky chips

Harbour Beef Burger

17.50

Brisket & chuck burger patty, American cheese, iceberg lettuce, tomato, red onion, gherkins and our house sauce

Buttermilk Chicken Burger

Crispy fried chicken with iceberg lettuce, tomato, red onion and garlic mayo

Vegan Burger (vg)

Soy patty, vegan sliced cheese, falafel, iceberg lettuce, tomato, red onion, gherkins and vegan house sauce in a brioche style bun

HOMEMADE PIES

The ultimate pub dish! Our homemade pies are made using perfect shortcrust pastry and your choice of generous filling. Served with creamy mash, buttered seasonal greens and lashings of proper gravy. Vegan pie served with new potatoes

Braised Steak & Local Ale

ALL 18.50

Chicken, Bacon, Leek & Tarragon

Chunky Ratatouille Pie (vg) Ask about our homemade pie of the week

LUNCH SANDWICHES

Served 12-3pm Monday to Friday. Served with side salad and skin on fries

Breaded Fish Goujons

10.00

9.00

Pea purée, tartare sauce and lettuce

Veggie Stack

Shredded carrot. red onion, tomato, houmous and avocado

Chicken & Bacon Shredded chicken, bacon, shredded lettuce, tomato and garlic mayo