

THE HARBOUR INN

BRITISH GASTRO PUB & SEAFOOD RESTAURANT

DINING ROOM



For the table

- Perello Olives (vg) 4.50
Pitted Sicilian olives with homemade focaccia
- Homemade Focaccia (vg) 4.50
With E.V. olive oil & balsamic vinegar

To start

- Calamari Rings 9.50
Breaded and coated in fermented honey,
served with spicy Marie Rose sauce
- Mackerel Paté 8.50
Homemade paté of smoked mackerel &
horseradish, served with toasted homemade
focaccia
- Pan-fried Queen Scallops 14.50
Whole scallops cooked in butter with
chorizo & samphire
- Camembert Brûlée (v) 10.00
Caramelised camembert with toasted
focaccia
- Cured Salmon 9.50
with horseradish aioli & watercress
- Classic Prawn Cocktail 9.50
in Marie Rose sauce
- Soup Of The Day (v/vg) 6.50
Changes daily - please ask your server
With homemade focaccia and butter

Catch of the day

*Ask the team about of fresh catch of the
day, direct from Folkestone Trawlers every
morning*

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

Fresh Oysters 11 - 22 - 44.00

Choose: classic mignonette or soy & maple

Tempura Oysters 12 - 24 - 46.00
Served with chimichurri

Stout Oysters 12 - 24 - 46.00
Oysters with a rich stout reduction

The Harbour Inn Favourites

Rolled Pork Belly 22.50

Slow roasted rolled pork belly, served with
creamy spring onion mash, blanched cavolo
nero, green beans and rich cider and apple
gravy

Chicken Supreme 18.50

Tender marinated chicken supreme served
with sliced potatoes, green beans and honey
& mustard cider sauce

Tender Lamb Rump 24.00

Butcher's lamb rump, tender and served
medium, with roasted rosemary new
potatoes, green beans and minted red
wine jus

The Harbour Inn Fish Pie 18.00

Our house fish pie of smoked haddock, cod
and salmon, topped with creamy mashed
potato and dusted with fresh parmesan

Please make us aware of any allergies upon ordering



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Harbour Classics

Fish and Chips 17.95

Local ale battered fish served with chunky chips, minted mushy peas and tartare sauce

Vegan 'Fish' and Chips (vg) 17.50

Local ale battered banana blossom, with chunky chips, minted mushy peas and vegan mayo

Homemade Beef Bourignon 18.00

Slow cooked beef, onions and carrots, served with creamy mash and buttered greens

Add homemade focaccia 2.00

Dry-Aged Rump Steak 22.00

Succulent 60 day dry-aged rump steak served with triple cooked potatoes and caper & watercress salad with citrus herb oil dressing

Choose your sauce:

Peppercorn | Béarnaise | Mushroom

Signature Seaside Steak 27.00

As above, served with three chargrilled prawns in creamy lobster bisque

Sides

Roasted new potatoes 3.50

Seasoned skin on fries 3.50

Buttered seasonal greens 3.50

Homemade Pies

We are exceptionally proud of our homemade pies. Made by our team of chefs, each pie is pressed, filled and cooked to perfection. Shortcrust pastry and your choice of filling, served with creamy spring onion mash, glazed carrot, seasonal greens & gravy. Vegan pie served with roasted new potatoes.

Braised Steak & Local Ale

Chicken, Bacon, Leek & Tarragon

Seasonal Vegetables (vg)

Pie of the week all 18.00

Please ask your server

Burgers

We use aged steak beef mince to create the juiciest burgers. All burgers served with our homemade burger sauce and pickles in a toasted pretzel bun with skin on fries.

House Beef Burger 16.50

Fried Chicken Burger 17.50

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

Add: Ashmore Cheddar 1.50

Kentish Blue Cheese 1.50

American Cheese 1.50 Bacon 1.50

Extra Patty 3.50

Check our blackboards for specials

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