



SEAFOOD RESTAURANT

APPETISERS

Olives

Marinated mixed olives £3.00

Houmous

homemade focaccia £4.00

Homemade Focaccia

oil and balsamic £3.50

STARTERS

Pan Seared Scallops

Minted pea purée and crisp smoked bacon £12.50

Torched Line Caught Mackerel

Dill pickled cucumber, scallop roe aioli and herb oil £10.50

Beetroot Carpaccio

Spiced apple glaze, hazelnuts, pickled pomegranate, feta and rocket salad £9

Roasted Duck Breast

Celeriac fondant and braised cherry jus £11

SHELLS

MALDON OYSTERS

These beautifully saline oysters are caught from the River Blackwater in Essex. They are well known for their deep cupped shells and smooth, meaty texture with a sweet aftertaste.

Choose between:

Classic Mignonette - with fresh lemon, samphire & tabasco

Kilpatrick - grilled with tomato, Worcestershire sauce, tabasco, crisp bacon & parsley

EACH £4.00 | 6 - £24.00 | 12 - £44.00

MAINS

Vodka Battered Fish

Triple cooked chunky chips with nori seasoning, minted pea purée, homemade tartare sauce and fresh lemon £19.50

Pan Seared Hake Fillet

Crispy potato pavé, sautéed kale and romesco sauce £24.50

Butternut & Sage Risotto (vg)

roasted butternut, crisp sage leaves, toasted pumpkin seeds £18

Slow Braised Beef Bourguignon

Creamy nutmeg mash and buttered seasonal greens £21.50
Add toasted focaccia for £2.50

GRILL

Seared 8oz Steak

House salad, skin on fries and a choice of peppercorn or chimichurri.
Cooked to your liking.
Rump £27
Sirloin £34

8oz Signature

Chuck & Brisket Burger
Shredded lettuce, crisp smoked bacon, Monterey jack cheese, house relish and triple cooked chunky chips £18.50

Grilled Chicken Breast

Triple cooked pink fir potatoes, french beans, wild mushroom and chestnut sauce £19

Check out our catch of the day boards for today's fresh fish



HARBOUR INN PUB CLASSICS

ST AUSTELL MUSSELS

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:

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| —∞— | Classic Marinière | ALL 21.00 |
| —∞— | Nduja, Red Onion & Spiced Tomato | |

HOMEMADE PIES

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

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| Braised Steak & Local Ale | ALL 18.50 |
| Chicken, Bacon, Leek & Tarragon | |
| Chunky Ratatouille Pie (vg) | |
| Ask about our homemade pie of the week | |

SIDES

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| —∞— | House Salad | All 4.50 |
| —∞— | Garlic & Thyme Triple Cooked Pink Fir Potatoes | |
| —∞— | Tenderstem, Toasted Hazelnuts | |
| —∞— | Triple Cooked Onion Rings | |
| —∞— | Truffle Cheese Fries | |

DESSERTS

Red Wine Poached Pear
toasted hazelnuts, ice cream £9

Cherry Posset
shortbread £9

Chocolate & Raspberry Torte (vg)
blackberry compote £9

Harbour Inn Cheeseboard
selection of Kentish cheese, crackers, chutney,
frozen grapes £12.50

Affogato
vanilla ice cream. espresso £6

LIQUEUR COFFEE

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| Baileys | All 7.50 |
| Jameson | |
| Disaronno | |

ask your server about our
fine whiskies, brandies &
liqueurs