



FOLKESTONE

RESTAURANT WEEK

9 - 13 November

Two Courses for £20.26

Starters

Bang Bang Cauliflower (VG)

Cauliflower florets in a light golden breadcrumb, fried crisp, then lathered in a sticky soy glaze. Topped with miso mayo, chilli and fresh coriander.

Beetroot Bhajis (V)

Deep earthy beetroot bhajis with a warm poppadom, surrounded with apple chutney.

Brisket Lasagne Bites

Slow-cooked beef brisket lasagne, rolled in panko, fried until golden and topped with hot honey.

Classic Prawn Cocktail

Plump cold-water prawns in Marie Rose, piled over crisp lettuce with lemon, fresh dill and soft buttered bread.

Pulled Pork on Toast

Chargrilled focaccia, whipped goat's cheese, sticky pulled pork, pickled pink onions and bone marrow gravy.

Salt & Pepper Squid

Tender fried squid with seaweed salt and chilli, burnt kale and a honey chilli dipping sauce.

Salt Beef Carpaccio

Paper-thin salt beef with crispy shallots, caper berries, rocket and black pepper.

Soup of the Day

A bowl of homemade soup with warm focaccia. Ask what's on – it changes with the season.

Sticky Pork Belly Bites

Slow-roast pork belly, with a seriously rich fermented soy glaze, topped with sesame seeds and coriander.

Mains

Daily Fresh Fish & Seafood

Fresh fish and seafood arrives each morning from Folkestone Trawlers, giving our chefs the pick of the day's finest landings. Take a look at the daily 'Catch' boards for the latest arrivals.

Banana Blossom & Chips (VG)

Banana blossom in light batter with chunky chips, garden peas and sharp vegan tartare.

Beer-Battered Fish & Chips

Haddock in light beer batter, chunky chips, garden peas, sharp tartare, lemon.

The Harbour Inn Mussels

All accompanied by chunky chips, freshly warmed focaccia, and zesty grilled lemon.

Bacon Apple Cider

Moules à la Marinière (Classic)

Spicy Tomato & Red Wine

Pot Pies

Fillings cooked slowly until soft and rich, topped with nutmeg mash and sliced potatoes under a Gruyère crumb. Greens and roast carrot on the side.

Kentish Beef Pot Pie

Dry-aged beef mince with roast carrot, chestnut mushroom, onions, celery, spinach and leeks under a potato and Gruyère crumb.

Mushroom & Leek Pot Pie (V)

Earthy chestnut mushrooms and sweet caramelised leeks in a cheese and white wine sauce under nutmeg mash and Gruyère crumb.

The Harbour Inn Fish Pot Pie

Poached smoked mackerel, salmon and haddock in dill and white wine cream, with smoked bacon, mash, Gruyère crumb and two king prawns on top.

Pub Classics

Eight-Hour Lamb Shank

Lamb shank braised eight hours in Madeira gravy. Creamy mash, carrot and beans, grilled Gruyère crumb.

Fennel & Herb Rolled Pork

Pork rolled with seasonal herbs and fennel, slow-roasted. Nutmeg mash, greens and proper gravy.

Hunter's Chicken Schnitzel

Chicken in a golden breadcrumb with barbecue sauce, raclette, smoky bacon and semi-dried tomatoes, over gratin potatoes.

Mushroom Pappardelle (V)

Wide pappardelle with chestnut mushrooms and tenderstem in white wine cream sauce, herbs and grated Gruyère.