



Harbour Restaurant

Sample Menu

Starters

Honey glazed goat's cheese and red onion tartlet

Served with baby leaf, balsamic glaze and a sun dried tomato vinaigrette.

Pan seared scallops topped with sesame seeds

Shredded confit duck leg marinated in sweet chilli and soy sauce

Served with a winter spiced orange & plum compote, baby leaf salad.

Coconut tempura battered King Prawn Tails

Served with a Cajun spiced citrus salad with toasted pine nuts

Soup of the day

Mains

Fillet of cod topped with an olive crust

With wild rice, braised leeks, vine cherry tomatoes and tarragon foam.

Locally sourced lamb

Moroccan style with slow braised "pulled" shoulder dumplings, a grilled cutlet and leg steak served with chef's fragrant vegetable cous cous.

Pan fried duck breast

Parsnip puree, vine cherry tomatoes, duchesse sweet potatoes and an orange sauce.

Breast of Pheasant

Confit pheasant leg rolled in leek, thyme scented potato & celeriac puree, garlic sautéed green beans & calvados jus

Fisherman's haul

Served with squid ink spaghetti, vegetable tagliatelle, samphire and a clam broth.

Char-grilled sirloin steak

Sirloin steak, triple cooked chips, cherry vine tomatoes, Portobello mushroom, rocket and garlic butter.

Chef's risotto

Please ask your server

Desserts

Sticky Chilli ginger sponge pudding

With a ginger toffee sauce & clotted cream

Spiced Apple & Coconut Panacotta

Served with a cinnamon shortbread.

Thin puff pastry apple tart

With vanilla ice cream and a calvados salted caramel.

Cheeseboard

Dried fruits, celery, quince jelly and crackers

2 course £28.00

3 course £34.00

4 course £40.00