



The Harbour Restaurant

Menu

Starters

Sweet potato chilli and coconut Soup
Spring onions, toasted coconut, coriander

Westcountry Venison Carpaccio
Blueberry vinaigrette, beetroot textures, parsnip crisps

Crispy Devon Blue
Walnut pesto, poached local pears, with an aged balsamic glaze

North Devon Crab
Pea pannacotta, granny smith apple, red radish, brown crab meat aioli

Main course

Braised Shin of Westcountry Beef
Confit root vegetables, beef Jus, potato puree, and onion 3 ways

Salt Cured Loin of Cod
Chorizo, cherry tomato compote, Palourde clams

Pan Roasted Guinea fowl Supreme
Truffle celeriac, buttered leek sauce, savoy cabbage, anna potato

Dover Sole Meuniere
Capers, fennel, brown shrimp beignets, sautéed potato

West country 10oz Ribeye Steak
*Thick cut chips, vine roasted tomatoes, chimichurri, watercress
(5.00 Supplement)*

Desserts

Dark Chocolate Fondant
Fresh Raspberries, Honeycomb, White Chocolate Ice cream

Natural Yoghurt Pannacotta
Exotic fruit salsa, poppy seed tuile with a coconut and lime Soup

Clovelly Apple Tart-Tatin
Vanilla Ice Cream, Crème Anglaise

Caramelized Banana Parfait
Candied pecans, poached pineapple, and a caramel sauce

Westcountry Cheese

Devon Blue
Light crumbly cow's milk cheese, with a rich and creamy flavour

Barber Vintage Cheddar
Matured For 18 Months, Full bodied and complex flavour

Sharpman's Brie
Rich and mature surface ripened brie, with a slightly bitter finish
All Served with Homemade Chutney, Crackers, Salted butter