

The Harbour Restaurant

Dinner Menu

Starters

Clovelly Court Garden Grown Marrow, Purple Sage and Potato Soup

£7.25 (MK)(V)

Gambas (Pil Pil)

Chili and garlic crevettes, parsley and crostini

£10.95 (CR)(MK)(G)

Duck Liver Pate

Cranberry jelly, toasted cashews and pickled cherries

£7.95 (SD)(MK)(TN)

Tempura Soft Shell Crab

Pea Pannacotta, salmon caviar, micro salad and pea shoots, white crab meat

£12.00 (F)(G)(SD)(M)(E)(CR)

Main Course

Pan Seared Fillet of Sea Trout

Clovelly grown vegetable broth, brown shrimp and orzo pasta

£16.25 (F)(SD)(CR)(MK)

Fillet of Red Mullet

Soft polenta, charred corn salsa, lime aioli

£16.50 (F)(E)(MK)(SD)

Creedy Carver Duck Breast

Celeriac Puree, roasted chicory, cherries and duck jus

£16.95 (C)(MK)(SD)

10oz Westcountry Fillet Steak

Hand cut chips, butter poached mushrooms, roasted tomato and peppercorn sauce

£29.50 (G)(MK)

North Devon dressed Crab or Clovelly Landed Lobster

Saffron & Lemon Aioli, Wild Rocket Salad, Caramelized Lemon & Hand cut Fries

Crab £25.00 Lobster £45.00 (CR)(E)(G)(MK) Whether and tide times permitted

Heritage Tomato Gazpacho

Pesto dressing, feta cheese and marinated tomatoes

£11.00 (MK)(V)(TN)

Desserts and Westcountry cheeses

All Desserts £8.95

Orange, Almond and Pistachio. cake

Crème Anglaise and vanilla ice cream

Chocolate brownie

Hazelnuts & cherry compote

Affogato

Espresso shot, Hazelnuts, Vanilla & Coffee Ice creams

Westcountry Cheese Plate £10.95

Devon Blue

Light Crumbly Cow's Milk Cheese, Rich, and Creamy Flavour

Barber Vintage Cheddar

Matured For 18 Months, Full bodied and complex

Cornish Brie

Rich and mature Surface ripened brie, Bitter Finish

All Served with Homemade Chutney, Crackers, Salted butter, Black grapes & Celery

Prices are subject to change due to local market fluctuations