

Harbour Inn Valentines Evening.

Thursday 14th February.

To Start

Watercress soup.

Finished with garlic croutons and white truffle oil.

Seared Lyme Bay Scallops.

Black pudding, Smoked bacon and sun blushed tomato salsa.

Smoked duck breast salad.

With tempura asparagus spears, Balsamic and fig dressing.

Harbour Inn seafood tasting plate.

Beetroot gravad lax, Portland crab cake, battered mackerel,
sweet cured herring, Sesame mayonnaise. —

Main Course

Devonshire fillet steak.

Hand cut chips, grilled tomato and sauté mushrooms.

Roast half Guinea fowl.

Pan roasted breast presented on the slow roasted leg with mushroom sauce,
Root vegetable, dauphinoise and roasted baby vegetables.

Fillet of Cornish Turbot.

Butternut squash and sage tortellini, Butternut beurre blanc sauce.

Harbour Inn lobster Thermidore.

Lyme Regis lobster cooked in our own special
Thermidore sauce, New Potatoes.

Sweets

Fresh strawberry, meringue Sundae.

Individual Black forest gateaux.

Raspberry crème brûlée

Selection of West Country cheese and biscuits.

£28.50 inclusive.