

# Harbour Inn Lunch Menu.

## Starters

<b>Freshly prepared soup of the day</b>	£5.50
<b>Harbour Inn creamy fish soup.</b>	£8.50
<b>Portland crab topped with lobster and prawn cocktail,</b> Chimichurri mayonnaise	£8.00
<b>Cornish Mussels</b> in white wine with garlic, onion and cream G.F	£9.40/18.20
<b>Parsnip and red onion bhajis.</b> Presented with fine diced saag aloo. V	£6.80
<b>Smoked Ham Arancini</b> with Harbour Inn piccalilli	£7.00
<b>KFM !</b> Southern fried Mackerel fillet. Leaf salad and tartar slaw D.F	£7.30/£13.20
<b>Garlic Bread</b> £3.50 <b>Cheesy Garlic Bread</b> £4.80	
<b>Mixed olive Bowl</b> G.F/D.F	£4.40

## Main Courses

<b>Harbour Inn Fish Pie.</b> Served with side salad	£15.60
<b>Homemade beef lasagne.</b> With chips and side salad	£12.80
<b>Fresh fish in beer batter.</b> Served with chips and mushy peas D.F	£13.90
<b>Harbour Inn bouillabaisse.</b> A mixture of local and Cornish fish and shellfish in a rich tomato and basil sauce, with rosemary focaccia bread D.F	£17.60
<b>Pan roasted fillet of Lyme Bay hake.</b> Salmon and cucumber beurre blanc. Dauphinoise potatoes, and vegetables of the day. G.F	£17.80
<b>Slow roasted Pork Belly.</b> Presented on bubble and squeak with cider and apple gravy, vegetables of the day.	£17.60
<b>Vegetarian dish of the day</b>	£15.60

## Sandwiches and filled Baguettes Available on white or Granary bread.

Rare Beef with Horseradish sauce	£7.90
Local handpicked crab	£9.50
Prawns in Marie Rose sauce	£7.40
Local honey roast ham	£7.60
Cheddar Cheese and pickle	£7.10

<u>Side orders.</u> Chips, salad, vegetables of the day	£3.50
Basket of bread.	£2.50