

# Harbour Inn Sunday Lunch Menu.

## Starters

<b>Freshly prepared soup of the day</b>	£5.70
<b>Harbour Inn creamy fish soup.</b>	£8.70
<b>Portland Crab, prawn, and lobster cocktail.</b>	£8.50
Chimichurri mayonnaise	
<b>Cornish Mussels</b> in white wine with garlic, onion and cream G.F	£9.60/18.40
<b>Parsnip and red onion bhajis.</b>	£7.00
Presented with fine diced saag aloo. V	
<b>Smoked Chicken and ham Terrine</b> with Harbour piccalilli G.F D.F	£7.00
<b>KFM !</b> Southern fried Mackerel fillet.	£7.50/£13.50
Leaf salad and tartar slaw D.F	
<b>Garlic Bread</b> £3.50 <b>Cheesy Garlic Bread</b> £4.80	
<b>Mixed olive Bowl</b> G.F/D.F	£4.60

## Main Courses

<b>Roast sirloin of Devon Beef</b>	£14.20
Served with Yorkshire pudding, gravy, roast potatoes and vegetables	
<b>Harbour Inn Fish Pie</b> Served with side salad	£16.00
<b>Homemade beef lasagne</b> with chips and side salad	£13.50
<b>Fresh fish in beer batter</b> Served with chips and mushy peas D.F	£14.30
<b>Vegetarian dish of the day</b>	£15.60
<b>Harbour Inn bouillabaisse</b>	£18.00
A mixture of local and Cornish fish and shellfish in a rich tomato and basil sauce, with rosemary focaccia bread D.F	
<b>Lyme Bay catch of the day.</b>	£18.80
Salmon and cucumber beurre blanc. Dauphinoise potatoes, and vegetables of the day. G.F	
<b>Slow roasted Pork Belly.</b>	£18.60
Presented on bubble and squeak with cider and apple gravy, vegetables of the day.	

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