

Harbour Inn Evening Menu.

Starters

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

Main Courses

Harbour Inn fish pie	£16.00
Local fish with salmon, smoked haddock and prawns, in a creamy sauce, served with salad	
Harbour Inn Bouillabaisse	£18.00
A mixture of local and Cornish fish and shellfish in a rich tomato and basil sauce, with rosemary focaccia bread D.F	
Lyme Bay catch of the day.	£18.80
Salmon and cucumber beurre blanc. Dauphinoise potatoes, and vegetables of the day. G.F	
Devonshire Rib eye steak	£21.00
Served with a soft green peppercorn, cream and brandy sauce Onion rings and chips. (G.F no rings)	
Slow roasted Pork Belly.	£18.60
Presented on bubble and squeak with cider and apple gravy, vegetables of the day. G.F D.F	
Vegetarian dish of the day	£15.60

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