



SAMPLE MENU: HARBOUR RESTAURANT

Starters

House Focaccia & Olives £7 (G)

Roasted Late Summer Clovelly Tomato Soup £10

Cheese Scone (MK, G, E)

Pearl Barley & Beetroot Risotto £10

(C, MK)

Duck Rilette £12

Root Vegetable Remoulade (G, SD, M)

Clovelly Lobster Bisque £18

Lobster Croquette (G, CR, MK, E)

Mains

West Country Ribeye Steak £30

Chips, Vine Tomatoes & Peppercorn Sauce (MK, SD, M)

Fillet of Seabass £32.50

New Potatoes, Veg Garnish, Sauce a la Crème & Braised Leeks (MK, CR, C, F)

Whole Clovelly Sole £34.50

Brown Shrimp, Beurre Noisette & Capers (F, MK, CR)

Wild Mushroom Bourguignon £26.50

Crushed Potato & Autumn Greens (MK, SD, C)

Loin of Elston Farm Pork £27.50

Potato & Sage Terrine with a Clovelly Court Apple Puree (MK, SD)

Sides £4 Chips – New Potatoes – Seasonal Veg – Bread



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Desserts

Warm Chocolate Moelleux £12

Beetroot Parfait
(MK, E, G)

Clovelly Court Apple & Blackberry Crumble £11

Vanilla Ice Cream
(MK, G, E)

Honey And Cardamom Brule £11

With Shortbread
(M,E,G)

Elderflower Sorbet £9

West Country Cheese Board £16

Selection of Devon Cheeses (please ask for details)
Popti Crackers & Ale Chutney

Gluten free adaptations can be made - Please ask your server for details

Allergy Codes: C celery, G gluten, CR crustaceans, E eggs, F fish, L Lupin, MK milk, MO mollusc, M Mustard, TN nuts, P Peanuts, SE sesame seeds, S soya, SD sulphur dioxide

“Please note that whilst every care is taken to prevent cross-contamination, all food is prepared in the same kitchen therefore it is not possible for us to guarantee the separation of all allergens”