

HARBOUR RESTAURANT

Starters

Garlic Sourdough £7

Marinated Olive Selection (L, G, MK)

Slow Braised Elston Farm Pork Cheek £15

Apple, Onion, Sage (MK, SD)

New Season Asparagus £13.50

Crisp Egg & Sauce Paloise (G, E, SD, MK)

Hand Picked Devon Crab £17

Roasted Citrus & Curry Leaf Emulsion, Croutes, Nasturtium (CR, G, SD)

Mains

Fillet of Sea Trout £30

Citrus Crushed Potatoes, Purple Sprouting, Clovelly Lobster, Nori Aioli(C, M, MK, SD, F, CR)

Feta Cheese Tartlet £26.50

Wild Garlic Pesto, Sautéed Potatoes, Swiss Chard (MK, G, E, TN)

Dartmoor Grass Fed Sirloin Steak £39.50 /Rump Steak £28

Chips, Confit Portobello Mushroom, Peppercorn Sauce (MK, SD)

Thai Green Shellfish Curry £29.50

Mussels, King Prawns, Coriander, Steamed Rice (MK, C, L, F, CR, MO)

Poached & Roasted Devonshire Chicken £27

Confit Drumstick, Pearl Barley Risotto, Sorrel (G,SD, MK)

Sides

Chips £4 - Green Salad £3 - Spring Greens £3 - Buttered New Potatoes £3

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Desserts

Chocolate marquise £12

Peanut Butter Parfait, Salted Butterscotch

(MK, E, TN)

Treacle tart £12

Vanilla Ice Cream, Clovelly Rhubarb

(G, E, MK, L)

Coconut bavarois £12

Coconut Frangipane, Parfait, Caramel, Pineapple

(MK, G, E, Soy)

West Country cheese board £16

Selection of Devonshire & Cornish Cheeses (please ask for details), Crackers, Chutney & Grapes

(MK, G, SD)

Ask us about our selections of after dinner drinks

Cold and hot drinks with alcoholic options

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”

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