



HARBOURMASTER

BAR & RESTAURANT

STARTERS

Soup of the Day served with freshly Baked Bread

Lime & Chili Crabcakes Chorizo Aioli, Granny Smith Apple Slaw, Roasted Okra
(Dairy, Crustaceans, Mustard, Wheat, Egg)

Pheasant Terrine with Quince & Mango Salsa, Basil & Peppercorn, Warm
Brioche *(Dairy, Mustard, Wheat, Egg)*

Heirloom Baby Beetroots Salad Hazelnut, Chicory, Dried Cherry Tomatoes,
Mustard vinaigrette *(Mustard, Sesame, Peanuts)*

MAINS

Roast Sirloin of Beef, King Oyster mushrooms & Sweet Tomato, Spinach cream
in a Pastry Bouquet, Roasted duck fat potatoes, Salsify, Bone Marrow Jus
(Dairy, Mustard, Wheat, Egg, Sulphites)

Roast Turkey & Honey glazed Ham Irish Champ potatoes, sage & cranberry
stuffing, roasted duck fat potatoes, Buttered vegetable bouquet, red wine &
thyme Jus *(Dairy, Mustard, Wheat, Egg, Sulphites)*

Pan fried fillet of Hake Black eyed peas & vegetable Pistou, garlic Mussels,
steamed samphire, homemade potato crisp, bearnaise
(Dairy, Mustard, Wheat, Egg, Sulphites)

Vegan Mushrooms & Cranberry Wellington Dates and mustard Vinaigrette,
Crispy Sage, Salsify puree *(Mustard, Wheat, Sulphites, Peanuts, Sesame)*

DESSERT

Red Apple & Almond Crumble served with Organic Vanilla Ice Cream
& Salted Caramel Sauce