HARBOUR And COMPANY

TUESDAY- SUNDAY FROM 12PM
(Monday by Special Request)

PORTAVOGIE PRAWN COCKTAIL (g.f.a)(c.d)
Bow Bells Guinness wheaten, iceberg, Marie Rose, heirloom tomato & red onion chutney 10.90

CRISPY BREADED BRIE (g.f.a)(c.d)
cranberry, apple & beetroot chutney 9.00

CONFIT DUCK LEG (g.f.a)(c.d)
caramelised figs, port & orange reduction 10.50

SESAME CHICKEN (g.f.a)(c.d)(c.n)
peanut, scallion & chilli 10.00

COUNTY DOWN TURKEY & HAM (g.f.a)(c.d)
stuffing, gravy 21.90

SLOW ROAST RIBEYE (g.f.a)(c.d)
Yorkshire pudding, gravy 24.90

TOPSIDE OF BEEF (g.f.a)(c.d)
Yorkshire pudding, gravy 21.90

PAN FRIED SEABASS (g.f.a)(c.d)
shrimp, lemon beurre blanc 24.90

NUT ROAST (g.f.a)(c.d)(c.n)
gravy 21.90

served with:- chefs market vegetables, buttered mash, duck fat roasties

CHRISTMAS STICKY TOFFEE PUDDING (g.f.a)(c.d)
Morelli's salted caramel ice cream 8.00

LEMON POSSET (g.f.a)(c.d)
meringue, white chocolate, berry coulis 8.50

MINT AERO CHEESECAKE (c.d)
Morelli's double vanilla ice cream 8.00

BAKERS MERINGUE NEST (g.f.a)(c.d)
Pavlova nest, Chantilly cream, fresh berries, berry coulis 8.00

Entertainment
Friday
Saturday
Sunday

2 Course £29.90
3 Course £34.90



THE LOFT
AVAILABLE FOR PRIVATE HIRE
POOL/DARTS/JUKE BOX/65"TV

Book early for your chance to win prizes

Group Bookings Welcome

allergen advice please see your server for details. supplements may apply for substitutions to menu
gluten free (g.f) gluten free available (g.f.a) contains nuts (c.n) contains dairy (c.d)