

EVENING

4PM-LATE

HARBOUR



COMPANY

Woodfire Kitchen & Bar



STARTERS

- Breaded Brie**  9
Salad. Caramelised Pineapple + Honey Sauce
- Buffalo Wings** 9
Franks Hot or Korean BBQ. Blue Cheese Dip
- Monkfish Bites** 11
Chipotle Mayo
- BBQ Pork Ribs** 9
Napa Slaw. Sesame. Sriracha + Hoi Sin Sauce
- Crispy Sesame Chicken** 9
Sweet 'n' Sour Dip
- Grilled Goats Cheese**  10
Fig + Red Onion Chutney. Toasted Pecans. Crispy Carrot. Toasted Sourdough
- Portavogie Prawns** 12
Samphire. Tomato. Chilli Butter. Toasted Sourdough
- Salt 'N' Chilli Beef** 9
Harbour Chilli Sauce. Crisp Vermicelli
- Popcorn Tiger Prawns** 11
Curried Mayo
- Korean Pork Belly Bites** 9
Egg Noodle Salad. Korean BBQ Sauce

MAINS

- BLACKENED SALMON** 22
Dirty Rice. Pak Choi. Toasted Cashews. Lime Soy Dressing.
- HARBOUR GOURMET BURGER** 18
Bacon. Cheddar. Onion Ring. Sourdough + Rye Bun. Pepper Sauce. Skin on Chunky Chips. (Go Large + Pattie + 4)
- CORRIANDER + LEMONGRASS SEABASS** 25
Napa Salad. Sake. Soy. Sesame. Egg Noodles
- HARBOUR CHICKEN STACK** 18
Woodfired Chicken. BBQ Pulled Pork. Cheddar Cheese. Caramelised Onion Mash. Onion Ring. Pepper Sauce.
- HARBOUR BATTERED COD** 19
Buttered Peas. Tartar. Skin on Chunky Chips.
- LEMON + PEPPER HAKE** 25
Butter Bean. Tomato. Spinach. Roast Red Peppers Saffron Emulsion
- PORK CHOP ON THE BONE** 23
Pancetta Sauté Cabbage. Black Apple Glaze. Smoked Black Pudding Mash
- HARBOUR SOUTHERN FRIED CHICKEN BURGER** 18
Smoked Bacon. Mozzarella. Sourdough + Rye Bun. Sriracha Mayo. Skin on Chunky Chips.
- SPICY CHICKEN SKEWER** 19
Onion. Mushroom. Peppers. Rainbow Slaw. Acai Berry Molasses. Truffle Fries. Seeds. Raisins. Satay Sauce.
- GRILLED LAMB RUMP** 25
Roast Butternut Squash Purée. Broccoli Tenderstem. Crispy Carrots. Roast Parisian Potatoes. Jus

VEGETARIAN/VEGAN MAINS

- MIXED BEAN BURGER** 17
Tomato Salsa. Sweet Potato Fries. Rocket. Tomato. Melted Mozzarella. Sourdough + Rye Bun. Veganaise.
- PAN SEARED HALLOUMI** 17
Olive. Pecan. Crouton. Cherry Tomato. Red Onion + Sun Blushed Tomato Salad
- HARBOUR PASTA** 18
Spinach + Goats Cheese Tagliatelle. Mushrooms. Crispy Carrots. Cream Sauce

WOOD FIRED STEAKS

Starting with the finest Northern Irish reared beef; we dry age the loins for a minimum of four to five weeks for tenderness & flavour. **Served with:-** Roast Tomato. Mushroom. Greens. Onion Ring. Skin on Chunky Chips + Pepper Sauce.

- 12oz SIRLOIN** 30
- 8oz FILLET** 34
- 10oz HEART RUMP** 25
- 10oz RIBEYE** 29
- 16oz PORTERHOUSE** 39



Steak to Share - 20oz CHATEAUBRIAND 72
2 sauces + 2 sides

ADD:-
LOBSTER TAIL 18. SCALLOPS 8. GARLIC & CHILLI PORTAVOGIE PRAWNS 8.
Subject to Availability.

SIDES

- Skin on Chunky Chips 4. Fries 4. Truffle + Parmesan Fries 5.
- Baby Potatoes 4. Masala Fries 5. Caramelised Onion Mash 5.
- Sweet Potato Fries. 5.5 Curly Fries 5. Chilli + Sour Cream Curly Fries 6.
- House Salad 4. Arugula Salad 5.5 Mini Caesar 5.5 Onion Rings 4.
- Garlic + Parmesan Carrots 5.
- CHIPS & DIPS** Sweet Chilli. Garlic Mayo. Pepper Sauce 7.

SAUCES

- Garlic Butter 2. Peppercorn Cream 2. Red Wine Gravy 2. Bernaise 3.
- Young Buck Blue Cheese 3. Truffle Butter 3. Satay 3.
- Wholegrain Mustard 3.

Kids Menu Available

vegan/vegetarian options available. allergen advice please see your server for details
Menu Summer 2024

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Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.

Thank you.



Food
Standards
Agency
food.gov.uk

Harbour Evening

