

SUNDAY

12PM-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)
- 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.
- 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.
- CORRIANDER + LEMONGRASS SEABASS** 25
Napa Salad. Sake. Soy. Sesame. Egg Noodles

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.** Sour Cream + Chilli 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.**

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

Menu Summer 2024

VEGETARIAN/VEGAN MAINS

- MIXED BEAN BURGER** 17
Tomato Salsa. Sweet Potato Fries. Rocket. Tomato.
Melted Mozzarella. Sourdough + Rye Bun. Veganise.
- 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.

SUNDAY ROASTS

- Served with :-** Buttered Mash. Roast Potatoes. Local Vegetables. Gravy.
- SLOW ROAST RIBEYE OF BEEF** 22
- ROAST TOPSIDE OF BEEF** 19
- COUNTY DOWN TURKEY, HAM + STUFFING** 20
- LAMB RUMP** 23
- PORK CHOP** 19
- CHESTNUT ROAST** 17

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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 Sunday

