

The Harbour inn

Dinner Menu

£

Basket of Bread, Olive Oil & Balsamic 2.95

| | | |
|---|------------|-----------|
| Islay Oysters | 12 Oysters | 6 Oysters |
| Lemon - Shallots - Red Wine Vinegar – Tabasco | 25.90 | 12.95 |
| 25ml Dram -12yo Bowmore Whisky | 29.90 | 14.95 |

To Start

Soup & Bread (v)

4.95

Soup of the Day please ask your Server

Press

7.95

Chicken Press, Elderflower Jelly, Parsley Puree, Pomegranate, Crispy Chicken Skin, Lambs Lettuce

Smoked

7.95

Classic Smoked Salmon Plate, Grated Egg White & Yolk, Shallot, Gherkin, Capers, Lemon & Melba Toast

Beetroot (v)

6.95

3 Types of Hay Baked Beetroot, Beetroot & Balsamic Puree, Goats Curd, Hazelnut Crumb, Watercress

Red Mullet

6.95

Soused Red Mullet Fillet, Dill Pickled Vegetables, Saffron Citrus Dressing, Ciabatta Croute

| | Starter | Main |
|--|----------------|-------------|
| Antipasto | 7.95 | 15.90 |
| Smoked & Cured Meats, Apple & Celeriac Remoulade, Pickled Vegetables, Kalamata Olives & Soda Bread | | |
| Crab | 9.95 | 19.90 |
| Black Squid Ink Risotto, Picked White Crab Meat, Mascarpone & Gremolata | | |

Middle

Cod

19.95

Baked Cod Fillet, Smoked Mussels, Chorizo, Chick Pea & Tomato Fondue

Steak

23.95

8oz Ribeye Steak & Fries, Vine Roasted Cherry Tomatoes, Garlic & Shallot Sautéed Mushrooms

Pea (v)

14.95

Pea & Israeli Cous Cous Risotto, Goats Curd, Pea Foam & Crispy Pea Shoots

Bean (v)

14.95

3 Bean Moroccan Stew, Spinach, Spring Onion, Garlic & Herb Griddled Ciabatta

Pork

16.95

Confit Pork Belly, Warm Ham Hock, Crispy Pig, Watercress Salad, Carrot Puree, Apple Split Jus

Fish & Fries

15.95

Gluten Free Battered Haddock, Crushed Peas, Tartare Sauce, Grilled Lemon & Fries

Sauces

| | | |
|-----------------------|----------------------|--------------------|
| Peppercorn Sauce 1.50 | Béarnaise Sauce 1.50 | Garlic Butter 1.50 |
|-----------------------|----------------------|--------------------|

Sides

| | | |
|----------------------|-------------------------------|-----------------------|
| Side Salad 2.45 | Tomato & Red Onion Salad 2.45 | Fries 2.45 |
| Garlic Ciabatta 1.95 | Add cheese 2.45 | Onion Rings (GF) 2.45 |

V = Vegetarian GF = Gluten Free

All prices are inclusive of VAT@20%.

All Dishes are Available as Half Portions for Children

Gratuities are left to your discretion.

Please note that we take great care in sourcing local produce when available.
If you have any dietary, allergies & would like to know all the ingredients of these dishes,
please consult your server who will be delighted to help.

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To Finish

| | |
|--|------|
| Chocolate | 6.95 |
| White Chocolate & Lime Mousse, Berry Compote, Butter Shortbread | |
| Rhubarb & Custard | 6.95 |
| Vanilla Cheese Cake, Poached Rhubarb, Rhubarb Compote, Custard Foam & Crisp Rhubarb | |
| Peanut | 5.95 |
| Peanut Butter Parfait, Caramelized Banana & Coco Reduction | |
| Raspberry | 5.95 |
| Vanilla Set Cream, Raspberry Jelly, Salad & Sorbet | |
| Affogato | 5.95 |
| Affogatto, Ball of Vanilla Ice Cream & Espresso Coffee with a Measure of Amaretto | |
| Cheese | 8.95 |
| Loch Arthur Farmhouse Cheddar, Howgate Brie, Lanark Blue with Fruit Chutney, Celery, Grapes, Cheese Biscuits | |

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