

all day brunch

Shakshouka; chorizo, white beans, coriander & baked egg £6.5

Croissants; ham & cheese £4.95 / plain £2.95 / chocolate £3.45

Brunch Bap; Pinkmans roll, avocado, apricot harissa, bacon & fried egg £5.95

harbour
house

snacks

Olives (vg) £4

HH Frazzles £4

Truffle & Pecorino Mixed Nuts (v) £4

Bombay mix (vg) £2.5

Soup of the day £6

Pinkmans Sourdough £3.5

Nachos; guacamole, creme

fraiche, cheese, jalapeno £6

With chicken tinga £9

with BBQ jackfruit £9

Pigs in blankets,

honey & mustard glaze £6

Jamon croquettas (5) £5

Posh onion rings (vg) £4.5

Fish Tacos with guacamole &

pico de gallo (2) £9

salads & hot sandwiches

Crunchy Caesar, croutons, hardboiled egg,
Parmesan & anchovies £9.

Add grilled chicken £4

Wedge salad; iceberg, tomato, red onion & Marie
Rose sauce £7 Add anchovies £4

Fish finger sarnie, tartare sauce, shredded
lettuce & fries (v) £9

Ham & cheese sourdough toastie with
a side of house fries (v) £9

sunday roast

From midday to 5pm

All served with Yorkshire pudding, roast potatoes, carrots,
seasonal greens, red cabbage, cauliflower cheese & gravy

Rump of beef £15

1/2 baby chicken £14.5

Pork belly £14

Mushroom wellington (v) £13

Vegan roast (ask for our seasonal offering) £11

Kids roast: Chicken, pork, beef or vegetarian £7

mains

Catch of the day at market prices; grilled whole and served with
salad & new potatoes

HH Burger: Burger topped with cheese, bacon, homemade
burger sauce, lettuce tomato and pickle. served with fries £13

Roasted butternut squash risotto with pumpkin seeds (vg) £10

Fish and chips; Cornish haddock fried in crisp batter, chips,
tartare sauce & crushed peas £14

Sea food linguine: mussels, picked crab meat & prawns in
creamy white wine sauce £16

Potato gnocchi, braised lamb shoulder & Parmesan £15

Chicken schnitzel, fried egg, sauerkraut, mixed salad & fries £14

Grilled salmon, crushed new potatoes, herb butter and charred
tender stem broccoli £14

Ploughman's: Somerset Cheddar and kettle ham, Pinkmans
sourdough, tomatoes & pickles £12

sides

House Fries (vg) £3.5

Truffle oil & parmesan fries (v) £4.5

Buttered new potatoes (v) £4

Mixed leaf salad (vg) £3.5

Sprouting broccoli (vg) £5

Cauliflower cheese (v) £4

desserts

Sticky toffee pudding, vanilla ice cream
£6

Profiterole tower for 2(or not) chocolate
sauce, whipped cream & hazelnuts £8

Salted caramel ice cream £4

Lemon sorbet (vg) £4

Cheeseboard with crackers & chutney £8

Sherry trifle £6