

Harbour Bistro

SUNDAY MENU

★ gluten free
option available

STARTERS

- ★ HOMEMADE VEGETABLE SOUP £5.95
Joys Wheaten Bread
- ★ PRAWN COCKTAIL £8.95
- ★ NACHOS £7.95
- HOT CHEESE FONDUE £16.95
French Bread (For Two)
- ★ SALT & CHILLI PRAWNS £19.95
(For Two)

SUNDAY LUNCH

CHOICE OF MEAT

Any Two Meats £18.95

- ★ Roast Chicken Breast
- ★ Roast Sirloin of Beef *Served Medium or Well Done*
- ★ Honey Glazed Ham
- ★ Pork en Croute
- ★ Roast Leg of Lamb *Served Medium or Well Done*

All served with unlimited Gravy, Roast Parsnips, Carrots, Mash, Roasties, Cauliflower Mornay, Sage & Onion Stuffing & Yorkshire Pudding

MAINS

- ★ HARBOUR BURGER & CHIPS £11.95
Tobacco Onions / Pepper Cream
- HARBOUR CHILLI GOUJONS £14.95
Special House Dip
- ★ FISH & CHIPS £18.95
Mushy Peas / Tartar Sauce
- ★ CHILLI CHICKEN PENNE PASTA £18.95
Pepper Cream / Homemade Straw Fries
- ★ RUMP STEAK £23.95
Roast Tomato / 1/2 Onion / Pepper Sauce
- ★ SIRLOIN STEAK £26.95
Roast Tomato / 1/2 Onion / Pepper Sauce
- ★ FILLET STEAK £29.95
Roast Tomato / 1/2 Onion / Pepper Sauce

SIDES

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| HOMEMADE FRIES £3.95 | MASH £4.50 |
| FRENCH FRIES £3.95 | TOBACCO ONIONS £4.50 |
| STUFFED MUSHROOMS £3.95 | CHILLI & SOUR CREAM FRIES £4.95 |
| CHAMP £4.50 | GARLIC FRIES £4.95 |

Wine List

House Wines (by glass and bottle)

	Glass 125ml	Large Glass 250ml	Bottle 750cl
House White			
Pleyades Macabeo Chardonnay, Spain	4.25	7.50	19.95
Urmeneta Sauvignon Blanc, Chile	4.25	7.50	19.95
Palmento Pinot Grigio, Italy	4.25	7.50	19.95
Esk Valley Marlborough Sauvignon Blanc, New Zealand	4.95	8.95	25.95

House Red

Palmento Shiraz, Spain	4.25	7.50	19.95
Urmeneta Merlot, Chile	4.25	7.50	19.95
Altivo Malbec, Argentina	4.25	7.50	19.95
Errazuriz Pinot Noir, Chile	4.95	8.95	25.95

Sparkling

Prosecco Bolla, Italy	5.95		26.95
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Rosé

Urmeneta Rosé, Chile	4.25	7.50	19.95
E&J Gallo White Zinfandel, USA	4.25	7.50	21.95
Miraval, Côtes de Provence, France			37.95

White Wines

Douglas Green Chenin Blanc, South Africa			21.95
Helmsman Chardonnay, Robert Oatley, Australia			24.95
Villa Maria Pinot Grigio, New Zealand			27.95
Albarino, Castell de Raimat, Spain			26.95
Macon Blanc Villages, Louis Jadot, France			37.95
Gavi di Gavi, Villa Lanata, Italy			39.95

Premium White Wines

Chablis, Durup, France			48.95
Sancerre, Domaine de la Perriere, France			55.95

Red Wines

Douglas Green Pinotage, South Africa			21.95
Torres Altos Ibericos Rioja, Spain			23.95
Côtes du Rhone, Louis Bernard, France			25.95
Franschhoek "Old Museum" Merlot, South Africa			23.95
BVE Cabernet Sauvignon, Barossa Valley, Australia			25.95
Portia, Ribera del Duero, Spain			29.95
Catena Malbec, Mendoza, Argentina			31.95
Ravenswood Lodi Zinfandel, California			39.95

Premium Red Wines

Petit Senejac, Haut Medoc, Bordeaux, France			43.95
Crozes Hermitage, Chapoutier, France			52.95
Chateauneuf du Pape, Terres des Pontiffs, France			55.95
Amarone della Valpolicella, Italy			59.95
Resonance Pinot Noir, Willamette Valley, Oregon, USA			63.95
Brunello Di Montalcino DOCG, Melini, Toscana, Italy			83.95
Gevrey Chambertin, Louis Jadot, 2014, France			99.95
Torres Mas La Plana Cabernet Sauvignon, Penedès, Spain			125.00
Tignanello, Antinori, 2019, Italy			250.00
Chateau Ducru Beaucaillou 1996, 2ème Cru Classé Saint Julien, Bordeaux, France			395.00
Chateau Leoville-Las-Cases 1996, 2ème Cru Classé Saint Julien, Bordeaux, France			550.00

Champagne

Taittinger Brut Réserve N.V.			75.00
Taittinger Prestige Rosé N.V.			95.00
Laurent Perrier "La Cuvee" Brut N.V.			99.95
Laurent Perrier Rose N.V..			159.95