

MENU

NIBBLES

- BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA (V)** 4.0
Olive oil, balsamic vinegar.
- OLIVES (VG)** 3.5
- ANTIPASTI SKEWERS** 4.5
Sweet drop peppers, feta, salami.

Start Here!

- SEASONAL SOUP (V)** 6.5
Bloomer wedge, Cornish butter.
- LOCALLY SOURCED STEAMED MUSSELS** 9.0
Korev Lager, leek & cream sauce, bloomer wedge.
- BLACK PUDDING & CORNISH GOUDA SCOTCH EGG** 8.0
Mena Dhu Stout barbecue sauce.
- CRISPY COATED CALAMARI** 8.0
Sweet chilli & coriander mayo, lemon.
- ROASTED RED PEPPER HUMMUS (VG)** 7.0
Dukkah, ripped flatbread, basil oil.
- CRAB REMICK** 9.0
Warm white & brown meat, tarragon & mayo, toasted focaccia.

Our allergen information is available on request. Let your server know if you have any allergies or intolerances.
v - vegetarian, vg - vegan

MAIN Courses

- MARKET FISH** 17.0
Ask for today's catch of the day.
- DUCK RAGU** 15.0
Papardelle, parmesan.
- HAKE & SEAFOOD CATAPLANA** 19.5
Hake, mussels, crevettes, tomato-based broth, warmed granary bread.
- THAI SPRING CURRY (VG)** 12.0
Spiced aubergine, green beans, chickpeas.
- CORNISH BLUE CHEESE WALDORF SALAD (V)** 11.0
Apple, celery, grapes, blue cheese dressing.
+ Grilled Chicken 2.0

The Classics

- COD & CHIPS** 14.0
Tribute Pale Ale batter, chips, crushed minted peas, tartare sauce, Cornish seaweed salt, lemon.

20p from every portion of Cod & Chips sold is donated to the St Austell Brewery Charitable Trust, supporting charities, good causes and individuals in need across the South West.
- WEST COUNTRY 8OZ SIRLOIN STEAK** 22.0
Garlic & chive butter, chips, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad.
+ Peppercorn Sauce 3.5
- LOCALLY SOURCED STEAMED MUSSELS** 18.0
Korev Lager, leek & cream sauce, bloomer wedge, fries.
- 6OZ HAND-PRESSED BURGER** 15.0
Glazed bun, our own burger sauce, chorizo & Korev Lager sweet chilli jam, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, fries.
- CHEF'S PIE** 14.0
Ask your server for today's choice.

SIDES

- Chips (vg) 3.5 | Fries (vg) 3.5
- Garlic Ciabatta (vg) 3.5
- Garlic Ciabatta & Cheese (v) 4.5
- Buttered New Potatoes (v) 3.0
- Tenderstem Broccoli with Toasted Almonds (v) 3.0
- Green Beans and Onion Crumb (v) 3.0
- Gem Lettuce Wedge with Blue Cheese Dressing and Crispy Onion (v) 3.0

- WARM CHOCOLATE BROWNIE (V)** 6.0
Salted caramel ice cream.
- CRÈME BRÛLÉE** 6.0
Cornish clotted cream biscuit.
- PASSION FRUIT CHEESECAKE** 6.5
- STICKY TOFFEE PUDDING (V)** 6.0
Vanilla ice cream.
- TRELEAVENS LUXURY CORNISH ICE CREAM & SORBET (V) (VG OPTION)** 2.0 PER SCOOP
Vanilla, Chocolate, Strawberry, Salted Caramel, Vegan Raspberry Ripple, Passion Fruit Sorbet.

- WEST COUNTRY CHEESE BOARD (V) 10.0**
Helford Sunrise, Quicke's Mature Cheddar and Cornish Blue, a selection of crackers, apple & Korev Lager chutney, grapes, celery, rocket garnish.

PUDS
Treat yourself to something sweet.

The Harbourside is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit www.staustellbrewery.co.uk