

Thank you for choosing Harbour Lights we hope you have a fantastic time.
As our dishes are freshly made and prepared to order please allow anywhere up to half an hour.
Meanwhile, sit back, relax and enjoy the beautiful surroundings.

Starters

(v) Bread & Olives £6

Baked Garlic Baguette, Mixed Olives, Balsamic Oil (Sd,G)

(v,ve) Soup of the Day £6

Baked Baguette, Butter (G,M,C, GF Bread Optional)

Chicken, Chorizo & Sun Blushed Tomato Terrine £7

Dressed Salad, Sourdough Bread, Sweet Chorizo Jam (G,Sd,C,N,Mu)

(v,ve) Heritage Tomato Salad £7

Pecan Nuts, Balsamic Dressed Rocket (Sd,N)

Add Halloumi £1 (M)

Ham & Manchego Croquettes £6½

Dressed Salad, Tomato Salsa (G,M,Sd,Mu,E)

Tandoori Chicken Wings £6½

Dressed Salad, Cucumber & Mint Riata (Sd,Mu,C)

Smoked Salmon, Prawn & Dill Scotch Egg £7½

Dressed Salad, Hollandaise Sauce (G,E,Cr,M,F,Mu,Sd)

(v) Honey & Rosemary Baked Camembert to Share £13

Baked Bread & Butter, Red Onion Chutney (Sd,M,G-GF Bread Optional)

Seasonal Mains

Pan Fried Corn Fed Chicken £16½

Thyme & Lemon Fondant, Creamed Spring Cabbage, Tenderstem Broccoli
Red Current Jus (M,Sd)

(v,ve) Lasagne Verde £13

Roasted Mediterranean Vegetables, Courgettes, Peppers, Aubergine, Red Onion,
Tomato Sauce, Dressed Salad, Garlic & Herb Bread (Mu,Sd,G-GF Bread Optional)

(v) Broccoli Pesto Linguine £14½

Halloumi Cubes, Broccoli Pesto Sauce (M,N,Sd,G,C)

Pan Fried Duck Breast £16½

Carrot, Swede & Celeriac Rosti, Buttered Kale, Kirsch Cherry Sauce
(E,Sd)

Salmon En Croute £16

Sautéed New Potatoes, Green Beans, Parsley Sauce (Sd,M,F,E,G)

(v,ve) Slow Baked Vegetable Hotpot £14

Root Vegetables, Salardaise Potatoes, Tomato Broth (Sd,C)

Oven Baked Cod Loin £15½

Chorizo & Pea Risotto, Parmesan Crisp, Pea Shoot Salad (F,M,C,N,Sd)

Smoked Beef Brisket £15½

Horseradish Mash, Honey Roasted Vegetable Medley, Red Wine Jus (M,Sd,N,C)

Grilled Lemon Sole £15

Sautéed New Potatoes, Buttered Kale, Lemon Cream Sauce (M,Sd,F)

The Grill 10oz Rump £17 ** 8oz Sirloin £19½ ** 8oz Fillet £29½

Slow Roasted Cherry Vine Tomatoes, Roasted Portobello Mushroom, Watercress
Triple Cooked Chips (Sd)

Sauces £1½ **Peppercorn & Brandy** (M,Sd) **Stilton** (E,M) **Diane** (M,Sd)

The Classics

Beer Battered Fish & Chips £13

Fresh Grimsby Haddock, Triple Cooked Chips, Mushy Peas, Tartar Sauce (G,Sd,F)

Pie of the Day £13

Shortcrust Pastry, Creamy Mash or Chips, Seasonal Vegetables, Gravy (G,Sd,M)

(v,ve) Vegan Burger £12½

6oz Vegan Burger Patty, Gem Lettuce, Tomato Relish, Triple Cooked Chips
Dressed Salad (Sd,G,M)

10oz Gammon Steak: - Fried Egg or Caramelised Pineapple £13

Portobello Mushroom, Roasted Cherry Vine Tomatoes, Triple Cooked Chips
Watercress (Sd,M,E,Mu)

Harbour Lights Burger £13

6oz Beef Burger, Smoked Bacon, Monterey Jack, Baby Gem Lettuce, Tomato Relish
Toasted Brioche Bun, Triple Cooked Chips (Sd,Mu,G,C)

Full Rack of BBQ Ribs £18½

BBQ Sauce, Corn on Cob, Triple Cooked Chips, Beer Battered Onion Rings
Homemade Slaw (Sd,M,E,Mu)

The Sides £2½ ** **Beer Battered Onion Rings** (G, Sd) ** **Triple Cooked Chips** (Sd)

Sweet Potato Fries ** **Buttered New Potatoes** (M) ** **Halloumi Fries** (M,G)

Seasonal Vegetables ^(M) ** House Salad ^(Sd) ** Garlic Button Mushrooms

Desserts

(v,ve) Warm Double Chocolate Brownie £7

(v) Caramelised Pecan Top, Rocky Road Ice Cream ^(N,G,E,M)
(ve) Pecan Top, Raspberry Sorbet ^(N,G)

(v) Banoffee Parfait £6½

Chantilly Cream, Sponge Finger ^(G,M,Sd)

(v) Apple & Winter Berry Crumble £6½

Vanilla Ice Cream or Custard ^(Sd,M,G,E)

(v) Treacle Tart £6½

Vanilla Ice Cream or Double Cream ^(Sd,M,G,E)

(v) Amaretto Crème Brulee 6½

Biscotti Biscuit, Toasted Almonds ^(M,E,Sd,N)

(ve,v) Carrot Cake £6½

Spiced Orange Marmalade, Coconut Whipped Cream ^(Sd,G)

Three Scoops of Ice Cream or Sorbet £5½

(v) Salted Caramel, Vanilla, Strawberry, Rocky Road & Chocolate ^(M,E)

(v,ve) Raspberry, Mandarin, Lemon & Mango Sorbet ^(Sd)

(v) Selection of British Cheeses £12

Brie, Smoked Applewood & Cheddar, Crackers, Red Onion Chutney
Grapes, Celery ^(G,Sd,M,C)

After Dinner Drinks

Baileys & Kahlua £6

Baileys Irish Cream, Kahlua Liqueur, Stokes Coffee, Double Cream Served Cold

Coffee Liqueurs £5

Stokes Coffee, Double Cream with a shot of;
Tia Maria**Jameson's**Disaronno**Cointreau**Baileys
Brandy**Frangelico

Limoncello £3

Intense lemon-flavoured liqueur

2015 Vintage Port, Quinta do Crasto £5

Long & lingering to the finish with soft spicy hints

2012 LBV Port, Quinta do Crasto £3½

Ripe & mouth filling with a sweet finish

2015 Muscat de Saint Jean de Minervois

Fortified sweet wine made from grapes, pear, rose petals & citrus flavours

50ml Glass: £5 Bottle: £22½

Hot Drinks

Americano**Cappuccino**Latte**Flat White £2.80

Mocha**Hot Chocolate £3

Espresso £2Double Espresso £2.40**Breakfast Tea £1.80

Peppermint Tea**Green Tea**Earl Grey £2.30

Weekly Offers

Early Dinner Menu 5pm-6.30pm Tuesday-Friday

Two courses £17, three courses £22

Tuesday 5pm-9pm Steak Night £40 for 2

Enjoy two mouth-watering steaks, chips, cherry vine tomatoes, Portobello mushroom and a bottle of wine

Wednesday 5pm-9pm Platter Night from £14

A selection of sharing boards from £14: - meat, vegetarian or fish

Friday 12pm-9pm Fish Friday

See our Specials board for a selection of Chef's special fish dishes

Sunday 12pm-6pm Roasts from £13 Per Person

One course £13, two courses £18, three courses £21

★ Dates for your Diary ★

★ Sunday 20 October ***ABBA Tribute*** 8pm – late £10 pp

★ Sunday 10 November ***Lionel Richie Tribute*** 8pm – late £10 pp

★ Sunday 22 December ***Freddie Mercury Tribute*** 8pm – late £10 pp

Tickets can be purchased at the bar or by telephone on 01522 808233