

THE HARBOUR INN

A LA CARTE MENU

APPETISERS

KILKEEL PRAWN COCKTAIL Fine Herb & Tomato Salad, Marie Rose Dressing, Accompanied with the Harbour Inn's Black Treacle Wheaten Bread	9.50
CHEF'S SOUP OF THE DAY Ask Server For Details	5.50
HARBOUR INN LOCALLY SOURCED SEAFOOD CHOWDER Accompanied with The Harbour Inn's Black Treacle Wheaten Bread & Herb Oil	9.50 SMALL 16.50 LARGE
FREE RANGE CHICKEN LIVER PARFAIT Served with Toasted Brioche, Red Onion Marmalade & Apple Puree	9.00
HARBOUR INN ANTIPASTI Chorizo, Marinated Olives, Goats Cheese, Pickled Beetroot, Roasted Red Pepper, Smoked Mackerel & Homemade Herb Bread	11.95
SPICY CHICKEN WINGS Coated in Homemade Hot Sauce, Crunchy Napa Slaw, Topped with Sesame Seeds (Large Served with Skinny Fries)	7.95 SMALL 14.50 LARGE
HOT SMOKED SALMON & CRAB TACO Served with a Lemon and Herb Crème Fraîche with Dressed Rocket (Large Served with Skinny Fries)	11.95 SMALL 18.95 LARGE
CRISPY FRIED MUSHROOMS Served with Our Homemade Garlic Mayo & Mixed Leaf Salad	7.95
GOATS CHEESE BON BONS Accompanied with Beetroot Chutney & Dressed Rocket Salad	8.95

PLEASE INFORM YOUR SERVER IF YOU
HAVE ANY SPECIAL DIETARY
REQUIREMENTS OR ALLERGIES

ENTREES

DEEP FRIED HADDOCK Served with Thick Cut Chips, House Tartare Sauce & Mushy Peas	16.50
BATTERED SCAMPI Served with Thick Cut Chips, House Tartare Sauce & Mushy Peas	19.95
SMALL'S 100Z SIRLOIN OF BEEF Cooked to your liking, Served with a Choice of Side, Onion Rings, Peppered Sauce or Garlic Butter	28.00
6OZ STEAK BURGER Streaky Bacon, Smoked Cheddar, Crispy Fried Gherkin, Onion Ring on a Dressed Brioche Bun, Homemade Burger Sauce & Skinny Fries	17.00
ROASTED FILLET OF CHICKEN Served with Creamy Tomato & Chorizo Orzo Pasta, Wilted Greens, Topped with Dry Aged Parmesan	17.50
HARBOUR INN MACARONI & CHEESE Topped with Herb Crumb & Cheddar Add bacon - 2.00 Add Halloumi - 2.00	15.50
PAN SEARED PORK MEDALLION Buttery Champ, Roasted Carrot, Brandy and Apple Cream & Vegetable Crisp	16.50
PAN ROASTED SEABREAM Served with a Lemon and Caper Beurre Noisette, Sauteed Greens & Dill and Mustard Croquettes	22.95
BABY BACK RIBS Coated in a Smokey Barbecue Sauce with Crunchy Slaw & Thick Cut Chips	16.95
CATCH OF THE DAY Subject to Availability, Please Ask Server for Details	Market Price

SIDE DISHES & SAUCES Thick Cut Chips, Skinny Fries, Buttery Champ, Mashed Potato, Crushed Root Vegetables, House Salad, Onion Rings, Parmesan & Truffle Fries	3.50
Creamy Peppered Sauce, Garlic Butter, Gravy	3.00

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DESSERT MENU

FRESH FRUIT PAVLOVA Seasonal Fresh Fruit, Fresh Cream & Strawberry Coulis	7.50
CHEESECAKE OF THE DAY Seasonal Fruit & Fresh Cream	7.50
TRIPLE CHOCOLATE BROWNIE Served with a Rich Milk Chocolate Sauce & Vanilla Bean Icecream	7.50
VANILLA CRÉMÉ BRULÉE Accompanied by an Almond Biscuit & Fresh Cream	7.50
STICKY TOFFEE PUDDING Served in a Smooth Butterscotch Sauce with Vanilla Bean Icecream	7.50
ICECREAM SUNDAE Homemade Jelly, Warm Brownies Bites, Icecream, Fresh Fruit & Topped with Whipped Cream	7.50
HARBOUR INN CHEESEBOARD Selection of Fine Irish Cheeses, Crackers, Grapes Accompanied with T.O Deli Chutney	10.00

TO FINISH

Americano	3.50	Irish Coffee	9.00
Cappuccino	3.50	Baileys Coffee	9.00
Latte	3.50	Italian Coffee	9.00
Single Espresso	2.50	Calypso Coffee	9.00
Double Espresso	3.50	Café Royale	9.00
Selection of Teas	2.50	Hot Whiskey	3.50
		Hot Port	3.50