

HARBOUR



COMPANY

Woodfire Kitchen & Bar

SMALL PLATES

PIL-PIL PRAWNS	9
Toasted sourdough	
MONKFISH BITES	9
Chipotle mayo	
POTATO & LEEK SOUP	6.5
Bow Bells wheaten bread	
CRISPY SESAME CHICKEN	6.5
Sweet & Sour	
GOATS CHEESE BRUSCHETTA (V)	6.5
caramelised red onions	

BREADED BRIE	7
Red onion marmalade, house salad	
CHICKEN WINGS - HOT or NOT	6.5
Blue cheese dip, celery	
CHAR SUI RIBS	7
Beetroot glaze	
AVOCADO & PRAWN COCKTAIL	9
Shredded iceberg, pico de Gallo	

MAINS

LAMB SHANK Mint mash, roasted root veg, lamb jus	18.5
HARBOUR GOURMET BURGER Bacon, cheddar. onions ring. pepper sauce, triple cooked chips	15.5
HALF MOROCCAN CHICKEN Salad, choice side	16
HARBOUR CHICKEN STACK Stacked with BBQ beef brisket, smoked applewood, cajun sweet potato wedges, onion ring & pepper sauce	16.5
BLACKENED SALMON Dirty rice, pak choi, toasted cashews, lime soy dressing	18

WOOD FIRED CHRISTMAS ROASTS

COUNTY DOWN TURKEY, HAM & STUFFING Buttered mash, roast potatoes, organic vegetables, gravy	18.95
SLOW ROAST RIBEYE Buttered mash, roast potatoes, organic vegetables, gravy	18.95
PAN SEARED HAKE Greens. roast root veg. mash. roast potato. tarragon cream	18.95
NUT ROAST Greens. roast root veg. mash. roast potato. gravy (v)	18.95

VEGETARIAN / VEGAN

ROAST CAULIFLOWER & TOMATO CURRY Sticky coconut rice, potato, roast spicy nuts & raisins (v)	13
CRUMBED AVOCADO BURGER Fresh tomato salsa, cajun spiced sweet potato wedges, rocket, tomato, melted buffalo mozzarella, veganaise	14

WOOD FIRED STEAKS

12oz SIRLOIN	28
8oz FILLET	32
32oz T.BONE	39

Starting with the finest Northern Irish reared beef; we dry age the loins for a minimum of four to five weeks for tenderness & flavour.

Served with roast tomato, mushroom, onion ring, choice of sauce & side

SIDES

Triple cooked chips 4. Skin on fries 4. Truffle & parmesan fries 4.5.
Buttered baby boiled 4.5. Buttered mash 4. House salad 4. Onion Rings 4

SAUCES

Garlic Butter 2. Peppercorn Cream 2. Red Wine Gravy 2.
Young Buck Cream 3. Truffle Butter 3

KIDS
MENU
AVAILABLE