

Starters

Yorkshire Pudding served with Onion Gravy. £4.50

Homemade Yorkshire Pudding with proper Gravy

Chefs Soup of the Moment. £5.25

Served with warm Bread Rolls and Butter

Haggis & Cheddar Bauble. £5.95

Haggis & Smoked Cheddar coated in Breadcrumbs with Tomato & Chilli Chutney

Cornish Squid. £6.95

Lightly Battered Squid served simply with Lemon Mayo & Salad

King Prawns. £6.95

King Prawns in Filo Pastry with Lemon Wedge & Sweet Chilli Mayo

(V) Whole Baked Camembert. £11.50 (to share)

Served with warm Bread Rolls, Fruit, Cucumber Batons & Chef's Chutney

Mains

(GF?) Beer Battered Cornish Fish. £12.95

With twice cooked hand cut Chips, Tartare Sauce & Lemon – add Peas or Mushy Peas for only 75p

(V) Asparagus & Pea Ravioli. £13.95

Asparagus & Pea Ravioli in a White Wine Truffle Sauce, with or without Cheese (Grana Padano)

Harp Burger. £14.25

2x3oz Beef Burgers with Pepperoni, Smoked Cheddar & Onion Rings in a Brioche Bun with Dill Pickle, Burger Sauce, Relish, Salad & Triple cooked Chips

Smoked Salmon & Crayfish Penne Pasta. £14.50

Smoked Salmon & Local Crayfish cooked in a Coconut, Cream Cheese & Chive Sauce

(GF) Belly Pork. £14.95

Belly Pork with Black Pudding Mash, Seasonal Vegetables & Cider Jus

Ox Cheek Wellington. £16.50

Slow cooked Ox Cheek encased in Puff Pastry with Parma Ham served with Peppercorn Sauce, Seasonal Vegetables & Choice of Potato

(GF) Honey Roasted Rump of Lamb. £16.95

Served with Dauphinoise Potatoes & Sticky Red Cabbage

(GF) 6oz or 12oz Hereford Red Rump Steak. £13.95 or £18.50

Tomato, Onion Rings & Choice of Potatoes, add Pepper Sauce for only £2 or extra Onion Rings £2.95

See Pie & Specials Board for more choices

On the Side

Selection of Vegetables £3.00, Triple cooked hand cut Chips £4.00, Cheesy Chips £4.75,

Pepper Sauce £2.00, Onion Rings £2.95, Warm Bread Rolls, Rosemary Oil & Balsamic. £2.75,

Antipasti Olives £3.25, Garlic Bread £3.75, Cheesy Garlic Bread £4.50

Winter Comfort Bench

Toasted Cheese & Ham Rustic Fingers, Yorkshire Puddings with Onion Gravy,
Soup of the Day, Filo King Prawns

&

Lemon Possets, Flapjacks, Shortbread

Plus Two Signature Hot Chocolates with Marshmallows & Chocolate Marie Charlotte Cups
and choice of Real Chocolate (Milk, White or Dark) to melt into hot frothy milk

Presented on a mini picnic bench

£15.95 per person (Minimum 2 persons)

Ciabattas & Pub Classics

(Lunchtimes only)

Fish & Chip Butty. £8.95

Beer Battered Fish, Triple cooked Chips and Tartare Sauce sandwiched in Toasted Ciabatta, with salad

HBC. £8.50

Ham, Brie & Cranberry in Toasted Ciabatta. Served with salad

(V) Smoked Cheese & Chutney. £8.50

Smoked Cheddar, Tomato & Chef's chutney in Toasted Ciabatta. Served with salad

Rump Steak & Onion Sandwich. £10.95

Rump Steak & Onions, in Toasted Ciabatta with Horseradish, served with Salad & a few Chips

Hoarwithy Platter. £10

Chef's Choice of Meat & two Cheeses, Pickled Egg, Pickled Onions, Salad, Chutney, Fruit, Warm Bread Roll

(GF) Ham, Eggs (2) & Chips. £10

Home cooked Ham, with Fried Eggs (2) & Chips

Salmon & Asparagus Fishcakes. £12.50

With twice cooked hand cut Chips, Tartare Sauce, Peas & Lemon

Please let us know of any special dietary requirements, as we may have to alter the way some items are produced.

We try to produce as much gluten free food as possible. Regarding allergies, please speak to a chef.

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