

# MAIN MENU

## Prawn & Scallop Burger

Lime & caper aioli, pickled cucumber,  
coriander chutney, fries  
£23.95

## Roast Fillet of Hake

Fisherman's bisque, St Austell Bay mussels,  
creamed potato, rouille  
£25.95

## Harbour Loft Club Sandwich (Chicken)

Smoked streaky bacon, lemon aioli,  
onion marmalade, tomato, lettuce, fries  
£18.95

## Harbour Loft Surf & Turf Sandwich (Cornish crab)

Smoked streaky bacon, lemon aioli,  
onion marmalade, tomato, lettuce, fries  
£23.95

## Cornish Blue, Bacon & Apricot Salad

Smoked streaky bacon, apricot, focaccia croutons,  
Cornish blue cheese dressing  
£16

## Confit Celeriac Schnitzel (vegan)

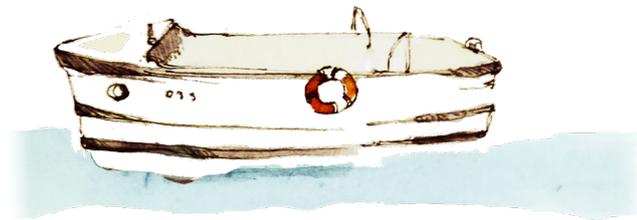
Green peppercorn mayonnaise,  
parsley & shallot salad  
£17

## Westcountry Pork Sausages

Creamed potato, braised shallots,  
savoy cabbage  
£18.95

## Grilled Cornish Asparagus Focaccia (vegetarian)

House made focaccia, whipped ricotta,  
crushed peas, mint, leaves  
£18



## SIDES

House-made focaccia &  
Cornish farmhouse butter  
£5

Green salad  
£5

## DESSERT

Citrus Buttermilk Pudding  
Caramelised orange, shortbread  
£10.50

Please inform your server if you have a food allergy or intolerance.  
Guests with severe allergies should be aware that although due care is taken,  
there is a risk of cross contamination as we do not operate an allergen  
free kitchen. Non-gluten containing options available on request.

THE  
HARBOUR LOFT

# DRINKS

## WINE

### White

Zagare Vermentino

Italy 12.5%

175ml **£7.20** / Bottle **£31**

Sileni Estates Sauvignon Blanc

New Zealand 12.5%

175ml **£10** / Bottle **£43**

Famille Fabre Grand Courtade Chardonnay

France 13.5%

175ml **£11.20** / Bottle **£48**

### Rosé

Lieux Perdus Pinot Noir Rosé

France 12%

175ml **£7.70** / Bottle **£33**

### Red

Da Vero Organic Nero d'Avola

Italy 13.5%

175ml **£7** / Bottle **£30**

Tierra Alta Pinot Noi

Chile 12.5%

175ml **£7.50** / Bottle **£32**

Fleurie La Madonne

France 13%

175ml **£11** / Bottle **£47**

### Sparkling

Polgoon 2020 Seyval

Single glass **£12** / Bottle **£69**

## BEER & CIDER

Verdant Lightbulb 4.5% 440ml **£6.95**

Verdant Helles 4.8% 440ml **£6.95**

Polgoon Sparkling Cider 5.5% 330ml **£6.95**

Lucky Saint 0.5% 330ml **£5.95**

## SOFT DRINKS

Karma drinks **£4.95**

*Kola, Lemon, Ginger*

Polgoon Elderflower Presse **£4.95**

Polgoon Apple Juice

Small **£2.95** / Large **£4.95**

## COFFEE & HOT CHOCOLATE

Americano **£4.25**

Cappuccino **£4.75**

Latte **£4.75**

Flat White **£4.50**

Mocha **£4.95**

Iced Latte **£4.75**

Espresso/Double

Espresso **£3.50** / **£3.80**

Hot Chocolate **£4.75**

*Top with fresh whipped  
cream, marshmallows  
& chocolate flakes **£1***

Babyccino **£2.50**

## TREGOTHNAN TEA

Afternoon Tea, English Breakfast,

Earl Grey Blue Cornflower,

Green Tea, Oak Smoked,

Red Berry Infusion, Lemon Verbena

Per pot **£3.95**

Please inform your server if you have a food allergy or intolerance. Guests with severe allergies should be aware that although due care is taken, there is a risk of cross contamination as we do not operate an allergen free kitchen. Non-gluten containing options available on request.

THE  
HARBOUR LOFT