



## MENU

### Prawn and Scallop Burger

Lime and caper aioli, pickled cucumber,  
coriander chutney, fries

£23.95

### Roast Fillet of Hake

Fisherman's bisque, St Austell Bay mussels,  
Cornish new potatoes, braised fennel,  
island rock samphire

£25.95

### Harbour Loft Club Sandwich

Chicken and smoked streaky bacon, lemon aioli,  
onion marmalade, tomato, lettuce, fries

£18.95

### Harbour Loft Surf and Turf Sandwich

Cornish crab and smoked streaky bacon, lemon aioli,  
onion marmalade, tomato, lettuce, fries

£23.95

### Cornish Blue, Bacon and Apricot Salad

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

£16

### Confit Celeriac Schnitzel (vegan)

Green peppercorn mayonnaise,  
parsley and shallot salad

£17

### 6oz Minute Steak

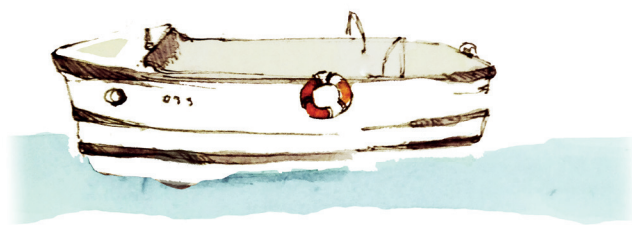
Chimichurri, rocket and pickled shallot salad, fries

£25.95

### Grilled Cornish Asparagus Focaccia (vegetarian)

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

£18



## SIDES

### House-made focaccia and Cornish farmhouse butter

£5

### Green salad

£5

## DESSERT

### Summer Berry Eton Mess

Berry gel, sorrel

£10.50

### Orange and Bergamot Posset

Shortbread, orange gel

£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 Noir

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 Pale Ale 4.5% 440ml **£6.95**

Verdant Helles Lager 4.8% 440ml **£6.95**

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

Lucky Saint Lager 0.5% 330ml **£5.95**

### SOFT DRINKS

Karma Kola **£4.95**

Karma Lemonade **£4.95**

Karma Ginger Beer **£4.95**

Polgoon Elderflower Presse **£4.95**

Polgoon Apple Juice **£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 and  
marshmallows* **£1**

Babyccino **£2.50**

### TREGOTHNAN TEA

Afternoon Tea, English Breakfast,  
Earl Grey Blue Cornflower, Green Tea,  
Oak Smoked, Peppermint,  
Red Berry Infusion, Lemon Verbena

Per pot **£3.95**

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