

The View

Harbour Heights Dinner Menu

SHARES

TARIAN

HUMMUS, ROASTED VEGETABLES, OLIVES, BREAD,
BALSAMIC
(GLUTEN, WHEAT, SOYA, CELERY, SULPHITES)

CHARCUTERIE

PROSCIUTTO, SALAMI MILANO, BRESAOLA, OLIVES,
BREAD, BALSAMIC
(GLUTEN, WHEAT, SOYA, SULPHITES, MUSTARD)

FOCACCIA, OILS AND OLIVES

(GLUTEN, SULPHITES)

TOMATO AND MOZZARELLA SALAD

(MILK)

WHOLE BAKED CAMEMBERT

(MILK, SULPHITES)

DUCK MEZZE BOARD

DUCK LIVER PARFAIT, HOI SIN DUCK CROQUETTES,
SMOKED DUCK BREAST, RED ONION & CHERRY
COMPOTE, FOCACCIA
(SESAME SEEDS, EGG, MILK, WHEAT, SULPHITES)

STARTERS

HONEY GLAZED SMOKED DUCK

CRISPY PANCETTA SALAD - BABY APPLE, CELERY,
AND CHERRY
(CELERY)

BLACK TREACLE CURED SALMON

SALT-BAKED BEETS, SOUR CREAM & CAVIAR
(MILK, SULPHITES, FISH, MOLLUSCS)

TWICE BAKED CHEESE SOUFFLÉ

ONION JAM
(MILK, EGG)

FOCACCIA & CHARGRILLED AVOCADO

CAPERS & TOMATO, BASIL DRESSING & RED CHICORY
(GLUTEN, MILK, SULPHITES)

CRISPY HEN'S EGG

MARINATED ARTICHOKE & PARMESAN,
TRUFFLE DRESSING
(GLUTEN, SOYA, MILK, EGGS)

SIDES

FRIES
CHUNKY CHIPS
MIXED VEGETABLES
NEW POTATOES
MIXED SALAD

£ 5.5 each

13.5 100Z BRANSGORE SIRLOIN STEAK

CHUNKY CHIPS, KING OYSTER MUSHROOMS, BABY LEEKS,
ALE & CARAMELIZED ONION JUS
(GLUTEN, SULPHITES, MUSTARD, CELERY)

Pairing Suggestion Ippolito Clabrese Red:

18 125ml £8 175ml £12 250ml £16 Bottle £45

PAN-FRIED DUCK BREAST

DUCK LIVER PARFAIT, BABY COURGETTE, FENNEL,
CHERRY PURÉE, DUCK FAT FONDANT POTATO, JUS
(MILK, SULPHITES, CELERY, EGGS)

8.5

9 PAN-FRIED JOHN DORY FILLETS

LOBSTER-SCENTED CRUSHED POTATOES, COMPRESSED
CUCUMBER, BABY TURNIPS, BASIL & TARRAGON EMULSION
(EGGS, FISH, CRUSTACEANS)

Pairing Suggestion Ippolito Ciro' White:

14 125ml £87 175ml £10 250ml £14 Bottle £39

23

GRILLED KING PRAWNS

CHARRED SEA SCALLOPS, SUMMER GREEN SALAD,
MANGO & LIME SALSA, ROASTED PEANUT SAUCE
(PEANUTS, CRUSTACEANS, MOLLUSCS)

MUSSELS

WHITE WINE, GARLIC, PARSLEY & SOURDOUGH
(GLUTEN, MILK, SULPHITES, MOLLUSCS)

11

BUTTERMILK CHICKEN BURGER

CRISPY LETTUCE, TOMATO CHUTNEY, CHUNKY CHIPS
(GLUTEN, MILK, SULPHITES, SESAME)

12

VEGETABLE STRUDEL

CUMIN-SCENTED POTATO, LEEKS & ONIONS, ROASTED ROOT
VEGETABLES, SALSA VERDE
(GLUTEN)

11.5

BAKED VEGETABLE MOUSSAKA

SERVED WITH OLIVE & CHILI SOURDOUGH AND MIXED SALAD
(GLUTEN, MILK)

9.5

PASTA

CHICKEN PARMIGIANA

PENNE PASTA, CHERRY TOMATOES & BASIL
(GLUTEN, MILK, EGGS, SULPHITES)

10.5

SALMON & MUSSEL TAGLIATELLE

CRAB BISQUE, SPRING ONION, SAMPHIRE, BRAISED FENNEL
(MILK, EGGS, MOLLUSCS, FISH, CELERY, WHEAT)

25

Please note: All our dishes may contain traces of nuts