

THE HARROW AT BISHOPSTONE

À LA CARTE MENU

Smoked almonds (gf, ve, df)	3
Lemon & chilli Kalamata olives (gf, ve, df)	4.5
Artisan sourdough bread pork spread, butter (op v, op gf)	6

TO START

Fennel & mushroom soup, bronze fennel crème fraîche, bread & butter (op gf, v, op ve)	7.5
Crispy baby squid wasabi mayonnaise	8.5
Crispy duck salad plum & chilli sauce, straw mushroom, sesame seeds	10.5
Beetroot panna cotta goats cheese "honeycomb", pickled beetroot & leaf salad, walnut dressing (v, gf)	8.5
Chicken liver & port parfait brûlée kumquat compote, thyme brioche (op gf)	9.5
St Austell Bay mussels white wine, garlic, celery, bread (op gf)	9
Cured & smoked sea trout rhubarb, agave & orange cream cheese, nori crisp, treacle soda bread (op gf)	9.5
Crispy cod cheek gyoza dumpling asian spiced carrot purée, kombu, fennel & kohlrabi broth	10.5
Baked Camembert (for two) rosemary & garlic, currant compote, breadsticks (v) (add bread £2 (op gf)	14.5

PUB CLASSICS

Pie of the day mashed potato, seasonal buttered greens vegetarian option available	18
Beer battered haddock minted crushed peas, tartar sauce, malt vinegar, fries	18
The Harrow 7oz beef burger brioche bun, bacon, Monterey Jack, red onion jam, burger sauce, fries (op gf)	18
Butternut squash burger charcoal bun, chilli tomato jam, applewood vegan cheese, fries (ve)	16

MAIN COURSES

Crispy duck salad plum & chilli sauce, straw mushroom, sesame seeds	19.5
Spring linguine radish, celery, broad beans, purple sprouting broccoli, mizuna, grand padano (v)	17
Teriyaki aubergine "steak" squash puree, artichoke, wild garlic, king oyster mushroom, puffed wild rice, (gf, ve)	18.5
St Austell Bay mussels white wine, garlic, celery, bread, fries (op gf)	18.5
Poached cod braised fennel, crab bisque velouté, purple radish, herb linguine	23
Free-range chicken breast sumac butternut squash, herb crushed potatoes, sprouting broccoli, thyme jus (gf)	20
Slow-cooked lamb belly anchovy, prunes, celeriac, aubergine, potato rosti, pickled mushrooms, lamb jus (gf)	23.5
Free range pork belly kohlrabi sauerkraut, heritage carrots, bacon & smoked paprika potato cake, pork jus (gf)	21.5
8oz, 28 day dry-aged bavette bacon jam, smoked chipotle chilli mayonnaise, watercress, fries (gf)	25.5
10oz, 40 day dry aged bone-in sirloin bacon jam, smoked chipotle chilli mayonnaise, watercress, fries (gf)	35

ON THE SIDE

Skin-on fries (gf, ve)	4	Seasonal house salad (gf, ve, df)	4.5
Triple cooked chips (gf, ve)	5.5	Herb crushed new potatoes (gf, ve)	5
Buttered seasonal greens (gf, v, op ve)	4.5		
Upgrade to triple cooked chips on any dish with fries +1.50			

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (op) option available

Please let us know if you have any dietary requirements or allergies before placing your order

A discretionary 10% service charge will be added to your bill. Prices inclusive of VAT (25/01)