



Smaller plates

Chicken liver pate, Adnams Broadside chutney, focaccia crisps	£6.25
Prawn & crayfish cocktail, tomatoes, baby leaves & cucumber, brown bread & butter	£6.90
Pan-fried herring milts on sourdough toast, caper & parsley butter	£6.75
Suffolk Smokies (flaked smoked haddock in a cheese sauce), granary toast	£6.90
Salt baked Tiger Prawns with gremolata & fig salsa	£7.25
Pea & basil "vegan Halloumi" fritters, watercress, baby herbs & pepperonata	£6.50
Oven-baked sardines, tomato sauce, roasted garlic & rosemary focaccia	£6.90
Suffolk-smoked haddock & leek chowder, warm granary bread	£7.25
Tandoori cod cheeks, cucumber & caper pickle	£6.90

Bigger plates

Cheddar glazed fish pie (cod, smoked haddock, salmon, prawns & boiled egg), steamed seasonal vegetables	£13.90
Cromer crab salad, baby leaves, heritage tomatoes, citrus-cured fennel and cucumber, caper & dill creme fraiche dressing	£14.00
Grilled pair of slip soles, caper & cockle butter, Wangford greens, new potatoes	£15.90
Kiln-roasted salmon & prawn pesto linguine, toasted pine nuts & rocket	£13.90
Grilled chicken, bacon & avocado salad, balsamic roasted peppers & croutons	£13.50
Cod & prawn Goan curry, braised saffron rice, toasted naan bread	£14.50
Chargrilled Suffolk steak burger, applewood smoked cheese, tomato chutney, chips & coleslaw	£13.90
Roasted red pepper, field mushroom & "vegan Halloumi" Wellington, sprouting broccoli & kale	£13.50
Butterbean, chilli & coriander falafel flatbread with chips & Asian slaw	£12.90
Smoked Suffolk ham, 2 fried free-range eggs & chips	£13.50



From the fryers

Adnams Kobold lager battered fish, chips, crushed minted creamed garden peas, curry & tartare sauces, lemon wedge

- Hand cut fresh prime fillet of cod £14.50
- Locally smoked haddock £14.50
- East Coast plaice £14.25

"Veggie fish and chips" coriander & lime tempura battered Halloumi cheese, chunky chips, crushed minted creamed garden peas, tartare sauce, lemon wedge £14.00

Breaded wholetail scampi, chips, crushed minted creamed garden peas and tartare sauce £8.50/£14.00

Devilled whitebait, lemon wedges, bread & butter £8.50/£12.50

Platters

Harbour fish platter - crevettes, cockles, flaked kiln-roasted salmon, roll mop herring, peppered mackerel, served with sourdough, mixed leaf salad & citrus aioli £18.00

Harbour meat platter - homemade scotch egg & sausage roll, chicken liver pate, smoked Suffolk ham, served with Adnams Broadside chutney, mixed leaf salad & focaccia crisps £18.00

Harbour vegetarian platter - onion & heritage tomato tart, spiced bean ragout, marinated olives, hummus & pepperonata, served with mixed leaf salad & toasted flat breads £18.00

Sandwiches

Served on granary, sourdough or ciabatta with salad & crisps

Prawn & crayfish, baby gem leaves, cocktail sauce £7.25

Grilled bacon, lettuce & tomato £7.25

Cheddar cheese & Adnams Broadside chutney £7.25

Smoked Suffolk ham & English mustard £7.25

Fish fingers, baby gem & tartare sauce £7.25

Sides

THE HARBOUR INN



Mixed salad bowl	£3.50
Seasonal vegetable bowl	£3.50
Bread & butter	£3.50
Crushed minted peas	£3.50
Chunky chips	£3.50



Children's menu

Junior cheddar glazed fish pie, seasonal vegetables	£6.90
Kids cod & chips with garden peas	£6.90
Mac 'n' cheese, mixed salad & garlic bread	£6.90
Chicken goujons, chips & salad	£6.90

Desserts

Rich chocolate fudge sundae	£6.90
Sticky toffee pudding, butterscotch sauce & vanilla ice cream	£6.90
Baked vanilla cheesecake, summer berry compote	£6.90
Creme Catalan, shortbread & English berries	£6.90
Warm chocolate brownie, salted caramel ice cream	£6.90
Selection of local ice creams, by the scoop	£2.00

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.