



## Menu

### First Courses

Panko Squid, Truffle Mayonnaise, Parmesan £12  
Tempura of Mixed Vegetables, Chilli Jam, Raita £13  
Gremolata King Prawns, Sough Dough £15  
Tempura of Mixed Seafood, Lemon, Tartar £16  
Local Charcuterie Platter, Olives, Artisan Breads £16

### Main Courses

HFG Classic Fish & Chips £18  
Newquay Crab Linguine, Sun-Blushed Tomato, Spinach, Pecorino £21  
Halloumi Katsu Curry, Jasmine Rice, Crispy Onions and Coriander £21  
Whole Pan Fried Fish of the Day, Caper Lemon Butter, Greens, £22  
"The HFG" Bouillabaisse £25  
Slow Cooked Blade of Beef, Pommies Puree, Seasonal Veg, Marrow Bone Jus £26

### Sides £5.50

Rainbow Salad  
Skin On Hand Cut Chips or Skinny fries  
Buttered New Potatoes  
Selection of Green Vegetables

### Desserts £9.75

Lemon and Elderflower Eton Mess, Red Berries  
Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream, Banana, Honeycomb  
"The Harbour" Chocolate Plate  
Coconut Rice Pudding, Pineapple and Mango

*(Gluten Free, Vegetarian and Vegan Options Available)*

*PLEASE MAKE US AWARE OF ANY FOOD INTOLERANCES OR ALLERGIES*

*A service charge of 10% will be added for groups of 6 or more*