

STARTERS

Soup of the Day served with crusty bread and butter	£5.25
Red Onion Tart Tatin A caramelised red onion Tart Tatin topped with a local goat's cheese served on a bed of toasted pine nut and rocket salad drizzled with a balsamic reduction	£5.75
Carpaccio of Beetroot with Goat's Cheese Fritters Roasted sliced beetroot served with a pepper and quinoa dressing, sundried tomatoes, herb and goat's cheese fritters	£5.75
Smoked Ham Hock Terrine Homemade smoked ham hock terrine served with an apple and sultana compote, toasted brioche and dressed leaves	£5.25
A Taste of Salmon and Crab Dressed white crab meat, crab bon-bon served on salmon tartar and salmon rillette accompanied by a herb vinaigrette	£5.95
Risotto Risotto of the day with Parmesan crisp	Starter £7.95 Main £13.95
Taste of the Sea Deep fried fish of the day fillet pieces coated in a cider batter, pea purée and game crisps	£6.25



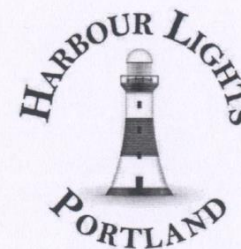
MAIN COURSES

Corn-fed Chicken Breast	£14.25
With a creamy mashed potato, seasonal vegetables and a pea, pancetta, Madeira cream sauce	
Pan Fried Duck Breast	£15.95
Served with sautéed spring greens, dauphinoise potato and blackcurrant jus	
Pork Belly	£15.75
Home-cured pork belly served on a bed of braised carrots and leeks served with sage and onion gratin, apple purée and cider jus	
8oz Ribeye Steak	£15.95
Served with baked field mushroom, roasted vine tomatoes, hand cut chips and a salad garnish	
8oz Sirloin Steak	£15.25
Served with baked field mushroom, roasted vine tomatoes, hand cut chips and a salad garnish	
	Peppercorn sauce £1.50
	Garlic butter £1.50
Panache of Fish	£15.75
A trio of fish served with crushed potato, seasonal vegetables and a creamed fish velouté	
Smoked Haddock Fillet	£15.25
Baked Smoked haddock fillet served on bubble and squeak, poached egg and a wholegrain mustard creamed fish velouté	
Risotto of the Day	£13.95
Risotto of the day with Parmesan crisp	

SIDES

Crusty Bread and Butter	£1.75	Mixed Salad	£3.25
Chips or Skinny Fries	£3.50	Seasonal Vegetables	For 1: £2.50 For 2: £3.75

PLEASE NOTE: Some dishes on our menu may contain nuts or traces of nuts.
Please advise staff of any special dietary requirements.



DESSERTS

Dark Chocolate Fondant	£5.95
A gooey centred dark chocolate fondant served with an orange reduction, chocolate soil and vanilla bean ice cream	
House Brûlée	£4.95
Please ask your waiting staff for today's flavour	
Passion Fruit Posset	£5.25
Served with a tropical compote and mojito granite	
Chef's Chocolate Brownie	£5.75
Accompanied by fresh berries and honeycombe ice-cream	
Seasonal Fruit Crumble	£5.95
A seasonal fruit crumble served with crème pat and a crumble topping and accompanied with either ice-cream or cream	
Selection of Local South West Cheeses	For one £5.95 , For two £7.75
Garnished with pan-di-hego, slices of apple and a choice of either crusty bread and butter or cheese biscuits	
A choice of Purbeck Ice-creams and Sorbets are available:-	
1 scoop	£2.75
2 scoops	£3.60
3 scoops	£3.95

DESSERT WINES

900. Vistamar Late Harvest Muscat, Chile	125 ml Glass £5.75 37.5 cl Bottle £16.50
A gorgeous honey sweet and orange zesty treat, great with any dessert.	
901. Liqueur Muscat, Campbells Rutherglen	50 ml Glass £3.95 37.5 cl Bottle £24.95
A luscious fortified wine, displaying raisin fruit flavours and a sweet mouth filling finish. Ideal with rich puddings or as an after dinner drink with coffee or cheese.	
902. Pedro Ximenez, Dessert Sherry	50 ml Glass £3.50
"A glass of Christmas Pudding", sums it up just right!	
Dow's Late Bottled Vintage Port	50 ml Glass £2.50



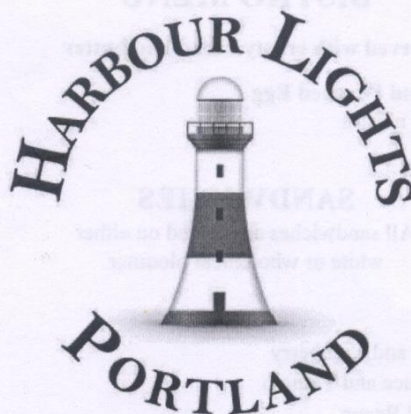
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Served with a tropical compote and mojito granite
- Chef's Chocolate Brownie** £5.75
Accompanied by fresh berries and honeycombe ice-cream
- Seasonal Fruit Crumble** £5.95
A seasonal fruit crumble served with crème pat, crumble topping and accompanied by either ice-cream or cream
- Selection of Local South West Cheeses** For 1: £5.95, For 2: £7.75
Garnished with pan-di-hego, slices of apple and a choice of either crusty bread and butter or cheese biscuits

A choice of Purbeck Ice-creams and Sorbets are available:-
1 scoop £2.75 2 scoops £3.60 3 scoops £3.95

CHILDREN'S MENU

- Fish Goujons** £6.95
Served with skinny fries and either peas, baked beans or seasonal vegetables
- Harbour Lights Homemade Burger** £5.95
Homemade beef burger, served with skinny fries
(add Cheese or Bacon to your Burger for 50p an item)
- Pasta of the Day (please ask for today's choice)** From £4.75
- Ham, Egg and Chips** £4.95
- Sausages of the Day (please ask for today's choice)** £5.95
Served with mashed potato, a red onion jus and seasonal vegetables
- Chicken Goujons** £5.75
Served with skinny fries and either peas, baked beans or seasonal vegetables



BISTRO MENU

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BISTRO MENU

Soup of the Day served with crusty bread and butter £5.25

Smoked Salmon and Poached Egg £6.50
Served on a toasted muffin

SANDWICHES

All sandwiches are served on either white or wholemeal bloomer

Fillings:-

- Bacon, Brie and Cranberry £5.95
- Bacon, Lettuce and Tomato £5.50
- Chicken and Bacon £5.50
- Yacht Club Sandwich
(served on toasted sliced bread) £6.25
- Fresh Crab Meat Sandwich £6.95
- Dorset Bobbitt (Welsh Rarebit) £5.25
- Steak and Caramelised Red Onion £6.95

Add a choice of either soup, salad or chips for £1.50

CHEF'S PLATTERS

All served with homemade chutney, marinated olives, salad and crusty bread

£10.95 or share a platter for two at **£15.95**

- Cold Meats
- Fish
- Local Dorset Cheeses

Breaded Whitebait £5.95
Served with homemade tartar sauce and crusty bread

Blue Cheese Stack £6.75
Toasted ciabatta, caramelised red onion, oven baked field mushrooms, topped with melted blue cheese, drizzled with peppercorn sauce and served with a salad garnish



BISTRO MENU

Fish and Chips £10.95

Fish of the day coated in homemade cider batter, hand cut chips and a pea purée

Harbour Lights Homemade Burger £9.95

8oz homemade beef burger, served with skinny fries, homemade red onion chutney and salad garnish

(add cheese or bacon to your burger for 50p an item)

Fish Pie £9.95

Served with creamy mash and vegetables of the day

Sausages of the Day (please ask for today's choice) £8.95

Served with creamy mashed potato, vegetables of the day and red onion jus

Pasta of the Day (please ask for today's choice) From £9.25

Ham, Egg and Chips £8.95

STEAKS

8oz Char-grilled Ribeye Steak £15.95

8oz Char-grilled Sirloin Steak £15.25

All steaks are served to your liking accompanied by baked field mushroom, roasted vine tomatoes, hand cut chips and a salad garnish

Add a peppercorn sauce or garlic butter for an additional £1.50

SIDES

- Crusty Bread and Butter £1.75
- Mixed Salad £3.25
- Chips or Skinny Fries £1.50 or £3.50
- Seasonal Vegetables For one: £2.50 For two: £3.75
- Mixed Olives (with or without dressing) £2.75
- Bowl of Crisps £1.50

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