

THE HARROW AT BISHOPSTONE

À LA CARTE MENU

Smoked almonds (gf, ve, df)	3.5
Lemon & chilli Kalamata olives (gf, ve, df)	4.5
Artisan sourdough bread pork spread, butter (op v, op gf, op df)	6.5

TO START

Celeriac & apple soup smoked crème fraîche, bread & butter (v, op gf, op ve)	8.5
Crispy baby squid gochujang mayonnaise (df)	8.5
Wild mushroom & Madeira wine mousse gooseberry compote, toasted brioche (v, op gf)	9
Dill-cured Loch Duart salmon blood orange, smoked crème fraîche, tapioca crisp, rye bread (op gf)	9.5
St Austell Bay mussels white wine, garlic, celery, parsley, bread (with cream +1.50) (op gf)	9.5
Duck liver & port parfait brûlée kumquat compote, thyme brioche (op gf)	9.5
Slow-cooked rolled lamb belly anchovies, prunes, bagna cauda, celeriac puree, jus, sorrel (gf)	11.5
Baked Camembert to share rosemary, garlic, hot honey, currant compote, sourdough bread (v, op gf) 15 min wait	17.5

PUB CLASSICS

Battered haddock minted crushed peas, tartar sauce, malt vinegar, fries (op gf, df)	19
The Harrow 7oz beef burger brioche bun, bacon, Monterey Jack cheese, red onion jam, burger sauce, fries (op gf)	19
Moroccan spiced swede burger charcoal bun, lime pickle, vegan cheese, vegan mayo, fries (ve, op gf)	17
Pie of the day mashed potatoes, buttered greens vegetarian option available	19

MAIN COURSES

St Austell Bay mussels white wine, garlic, celery, parsley, bread, fries (with cream +1.50) (op gf)	19.5
Poached Cornish hake cauliflower puree, orange braised fennel, pickled mushrooms pomegranate, celery (gf)	25
Chicken breast (free range) heritage chantenay carrots, purple carrot purée, kale, thyme potato terrine, sauce (gf)	22.5
Cauliflower mac & cheese red wine poached pear, St Giles cheese, hazelnuts, chicory, celery leaf oil (v)	18.5
Pork belly (free-range) parsnip purée, king cabbage & pickled onions, apple, bacon rosti, Calvados sauce (gf)	23.5
Crapaudine beetroot steak pickled mushrooms, horseradish vegan mayo, watercress, triple cooked chips (ve, gf)	18.5
Confit duck leg (free-range) braised red cabbage, salsify, smoked bacon, mashed potatoes, duck sauce (gf)	25
28-day dry aged Onglet steak (8oz)	26.5
40-day dry aged Hereford bone-in sirloin steak (10oz)	36.5

Our steaks are served with a green peppercorn mayo, wild mushroom ketchup, watercress, and fries (gf, df)

ON THE SIDE

Skin-on fries (gf, ve)	5	Buttered seasonal veg (gf, v, op ve)	5
Triple cooked chips (gf, ve)	6	Seasonal house salad (gf, ve, df)	5
Mashed potatoes (gf, v)	5	Bacon & potato rosti (gf)	6

Upgrade to triple cooked chips on any dish with fries **+1**

(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 (15/01/26)