

WE ARE PROUD OF THE RICH HERITAGE OF AMAZING RECIPES, PRODUCE AND HISTORY AVAILABLE TO OUR NORTHUMBRIAN CHEFS ALLOWING US TO CREATE AMAZING DELICACIES FROM THIS LITTLE BIT OF HEAVEN AT THE MOUTH OF THE RIVER COQUET

TO BEGIN

SMOOTH CHICKEN LIVER PARFAIT £8.50

Red Onion Jam, Rye Toast

FRESH LOCAL MUSSELS £9.50

In white wine cream sauce with crusty bread

SPAM FRITTERS £7.50

With Broom sauce

CRASTER KIPPER PATE £9.00

With toasted bread

PAN FRIED GARLIC KING PRAWNS £9.50

LOADED MUSHROOM £8.50

With Goats Cheese & Cranberry

HARBOUR STYLE PRAWN COCKTAIL £8.00

With slices of buttered brown bread

BASKET OF FRESH BREADS £4.50

HOMEMADE SOUP £6.00

With warm crusty bread

CHICKEN WINGS

Classic BBQ or Hot Sriracha Glaze

Five Wings £7.50

Eight Wings £9.50

Twelve Wings £11.50

SMOKED SALMON £9.50

With red onion chutney, toasted bread

GARLIC BREAD (V) £5.50

CHEESY GARLIC BREAD £7.00

TO SHARE

FISHERMANS PLATTER £24.95

Home cured Salmon, Kipper Pate, Crevettes, Crab, Posh Fish Fingers, Cob Loaf, Tartare Sauce, Harbour Sauce

FRIENDS PLATTER £18.50

Hot Chicken Wings, Chicken Liver Parfait, Crispy Belly Pork, Sticky Sausages, Cob Loaf, Chutney & Dips

SEA FOOD

WE ARE LUCKY TO HAVE ACCESS TO THE FINEST LOCAL FISH AND SHELLFISH, LANDED ONLY 50 METRES AWAY AND TAKE ADVANTAGE OF THE FRESH BOUNTY ON OUR DOORSTEP SERVING CATCH OF THE DAY SEAFOOD, EVER CHANGING AND ALWAYS DELICIOUS

ULTIMATE SEAFOOD PLATTER MP

Items subject to Fishermen and their catch, most likely to be Lobster, Langoustine, Crab, Crevettes, Oysters, Mussels, Salmon. We recommend calling to pre order 24hrs in advance where you can personalise your platter to taste.

FISH AND CHIP FEAST £16.50

North Sea White Fish Fillet in crispy Amble Ale batter with homemade Harbour Chips, our own tartare sauce, pickled onion and mushy peas

THE FINEST NORTH SEA LOBSTER MP

When we can get the best weather permitting, served Drenched in Garlic Butter OR Harbour Style. A creamy mornay sauce, tomato and Brandy, a little mustard, our special seasoning of 8 herbs and spices, with Skinny Fries and Harbour Salad

MONKFISH CURRY £23.90

Locally landed North Sea Monkfish in a Creamy Thai curry sauce with boiled rice and poppadoms

CHECK OUT OUR DAILY SPECIALS BOARD FOR OUR CATCH OF THE DAY

Due to the nature of our business we cannot guarantee the food prepared on these premises is free from allergenic ingredients. Please see server for more details.

HARBOUR BURGERS

HARBOUR BURGER PLATTER £16.50

Very Naughty, Very Nice!
Two 100% beef patties. Gently pressed, dry-rub seasoned on the outside, then hot griddled, Served on a toasted glazed bun, topped with, onion ,crisp bacon, Cheddar and Jalapeno cheese, Relish, Baconnaise. Served with Harbour Chips

CHICKEN WINNA BURGER £ 15.50

Whole fresh chicken breast, breadcrumbed with our special seasoning, tomato, onions, cheeslaw, tomato relish, corn relish Served with Harbour Chips

LOADED MUSHROOM BURGER £15.00

Big Field Mushroom, filled with Goats Cheese, Cranberry and corn relish and tomato

TO MAKE THE ULTIMATE BURGER PLATTER ADD HALF A LOBSTER MP

Garlic butter or Harbour sauce

Add Chilli Con Carne £3.50

Add Pulled BBQ Pork £3.50

Add Mac and Cheese £3.50

BASKET MEALS AND SNACKS

CHICKEN IN A BASKET £15.00

Half a fried chicken, Harbour chips, cheeslaw and piri piri

SCAMPI IN A BASKET £16.00

Crisp battered whole tail king prawn scampi, Harbour chips, tartar sauce

AMAZING HARBOUR CHIPS £4.50

Our Harbour chips are hand cut, twice fried, and seasoned using our house seasoning

BASKET OF POTATO SKINS (V) £6.50

With garlic mayonnaise and BBQ sauce dip

CHEESY CHIPS (V) £11.00

Topped with mac n cheese sauce, mature cheddar, crispy onions

CHILLI CHIPS (VE option available) £11.00

Topping of our chilli con carne, jallapenos and sour cream

BASKET OF ONION RINGS (V) £6.00

Crisp beer batter, fresh onions, spicy dip

SKINNY FRIES (V) £4.50

SANDWICHES

THE HARBOUR AMAZING LOBSTER SUB ROLL £18.50

Succulent Local Lobster Tail and Claw meat in a Harbour Mayonnaise and seasoning, crisp lettuce and fresh lemon garlic butter, salad and fries

SUPER STEAK BAGUETTE £16.00

Strips of tender fillet and fresh onion sauteed in olive oil, with horseradish ,garlic cream, salad and fries
Add mushrooms or cheese £1.50

AMBLE'S FAVOURITE DRESSED CRAB £9.50

CHICKEN PIRI-MAYONNAISE £8.50

MATURE CHEDDAR CHEESE AND PICKLE (V) £7.00

PRAWN MARIE ROSE £8.50

All served on brown bread with tortilla crisps and side salad

SIDES

Mixed Salad £6.00

Tomato and Red Onion Salad £6.00
with Honey Mustard Dressing

2 Free Range Eggs £2.40

Cheesy peas £5.00

Fresh Vegetable Mix £6.00

Pan Fried Mushrooms £6.00

Buttery Mash £5.50

Pan Haggarty £5.50

Steakhouse Sauce £4.50

Peppercorn Sauce £4.50

Dijonnaise £4.50

Blue Cheese Sauce £4.50

THE CUTS

Great Steaks Finest Quality minimum of 28 days matured to bring out the succulence and flavour,
expertly prepared. Well Seasoned, Butter Basted, Chargrilled, Rested.

SIRLOIN 8oz £25.00 16oz £32.00

Knighted loin, good fat covering,
great flavour, tenderness

RIBEYE 10oz £27.00

The steak lovers steak. Marbled and tender

FILLET 8oz £32.00

The leanest, most tender cut.
Best medium rare or butterflied

All served with Harbour Chips,
dressed salad, tomato and mushrooms

HARBOUR MIXED GRILL £30.00

Sirloin Steak, Chicken, Sausages, Onion Rings,
Mushrooms, garden peas and Harbour chips

STEAKHOUSE SPECIAL £29.00

10oz Prime Ribeye steak, with sauteed
garlic butter, spring onions, mushrooms,
tomato, red wine, cream sauce, with pink
and green pepper berries, Harbour Chips and salad

GEORDIE CHOP £23.00

Big Meaty tender double lamb chop grilled, with a red
wine and rosemary, mint jelly jus served with pan
haggerty potatoes

FOR A BIG APPETITE OR SHARED WITH FRIENDS

32oz TOMAHAWK RIB £60.00

Prime Rib, on the bone, best served pink

THE ONE KILO T-BONE £70.00

Sirloin and fillet matured and served on
the bone, an absolute giant Steak of the
best steak we can find, with tasty melting
fat around to baste and flavour

CHATEAUBRIAND 500g £70.00

Prime fillet steak, basted and seasoned,
reverse seared to medium-rare

ADD A GARLIC BUTTER DRENCHED LOBSTER FOR THE ULTIMATE SURF N TURF

(subject to availability)

Half MP

Whole MP

HARBOUR CLASSICS

TRIO OF AMAZING SAUSAGES £14.00

On buttery mash, real gravy, and crispy onions

MACARONI CHEESE (V) £12.50

Rich gooey and cheesy
Add Chorizo Crumb £1.50

CHILLI CON CARNE (VE Option available) £14.00

Beef mince, with Rice, Sour cream and jalapenos

FRESH MUSHROOM LINGUINE (V) £14.00

Mushroom pasta with truffle oil and cream sauce,
parmesan

SLOW ROAST BELLY PORK £19.00

Roast Belly Pork with Cider and Pork Jus,
with buttered mash and greens

SLOW BRAISED BRISKET OF BEEF

BORDELAISE £19.00

Aged lean beef brisket very slowly braised in
red wine garlic & thyme Craster Bacon lardons,
a splash of Lindisfarne mead, fresh mushrooms,
scallions, with creamed chive potato

MOULES FRITES £15.00

Classic Mussels Marinere and French fries

LOADED MUSHROOM (V) £15.50

Large Flat mushrooms, shallots, goats cheese
and cranberry jelly ,baked with a cheese and herb
crumb, new potatoes and cheeseslaw

BEEF LASAGNE £14.00

With Harbour Salad and Skinny Fries

LAMBS LIVER AND BACON £12.50

On buttery mash with onion gravy and mixed seasonal
vegetables

MINCE AND DUMPLINGS £13.50

Beef mince in gravy with carrots and peas, oven baked
suet dumpling and butterymash

PAN HAGGERTY £9.50 (V)

Layers of potato, onion and cheese oven baked with
seasonal greens and cheese sauce