

The Menu

Starters

Homemade Soup of the Day £8.95 (GFO, V)

toasted sourdough - butter

Ham Hock Terrine £9.95 (GF)

burnt apple puree - crostini - sliced apple - pea shoots

Beetroot Cured Salmon £10.95 (GF)

pickled beetroot - dill mayonnaise

Wild Mushroom & Truffle Arancini Balls £9.95 (GF, V, VG)

tomato relish - parmesan shavings

Crispy Chilli Calamari £10.95

chilli lime mayo - lemon basil

Sticky BBQ Pork Belly Strips £9.95 (GF)

cheese & chive sauce - jalapenos

Mains

The Harvard Inn Steak & Guinness Pie £18.95

parsley-buttered new potatoes - seasonal vegetables - gravy

The Catch Of The Day £17.95 (GFO)

hand cut chips - pea purée - tartare sauce

Thai Green Monkfish Curry £19.95 (GF, VGO)

coconut rice - mango chutney - prawn crackers

Lentil, Sweet Potato & Chickpea Stew £16.95 (V, GF)

spiced rice - poppadum - mint yogurt

Calves Liver & Crispy Bacon £17.95 (GF)

creamy mash - seasonal vegetables - jus

Sundried Tomato & Basil Risotto £15.95 (GF, V, VGO)

finished with feta cheese

Sides

Triple cooked chips £3.95 - Skinny fries £3.95 - Chips with truffle & parmesan £5.95

Creamy mash potato £4.95 - Parsley buttered new potatoes £4.95

Beer battered onion rings £3.95 - Tomato & onion salad with balsamic vinegar £4.95

Mini Caesar salad with Caesar dressing & parmesan £4.95 - Coleslaw £3.45

Sour dough loaf £3.45 - Cheesy garlic bread £3.95

Honey roasted carrots £3.95 - Sautéed tender-stem broccoli £3.95 - Buttered peas £3.45 Grilled onions £3.45 - Grilled Plum tomatoes £3.95 - Grilled flat mushrooms £3.95

Sauces

Peppercorn sauce £2.45 - Bearnaise sauce £2.45 - Red wine sauce £2.45

Please take a look at our specials menu

Please ask your server for our wine list to accompany your meal



Why not come and stay with us?

The Harvard Inn has 15 recently refurbished rooms. The original building is of Tudor construction and its history goes back to before 1528.



Please contact the reception for our best rates!