



RESTAURANT MENU

*An eclectic & inviting seafood pub in the
centre of the harbour, overlooking the
trawlers & coastline of Folkestone.*

24-26 Harbour St, Folkestone CT20 1QN

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Please speak to a member of our team if you have any allergies or dietary requirements. All of our dishes are prepared in a kitchen where allergens are present, so we cannot guarantee that any dish is completely free from traces of allergens.



Starters

Bang Bang Cauliflower (VG) | £8

Cauliflower florets in a light golden breadcrumb, fried crisp, then lathered in a sticky soy glaze. Topped with miso mayo, chilli and fresh coriander.

Beetroot Bhajis (V) | £8.5

Deep earthy beetroot bhajis with a warm poppadom, surrounded with apple chutney.

Brisket Lasagne Bites | £9.5

Slow-cooked beef brisket lasagne, rolled in panko, fried until golden and topped with hot honey.

Classic Prawn Cocktail | £11.5

Plump cold-water prawns in Marie Rose, piled over crisp lettuce with lemon, fresh dill and soft buttered bread.

Pulled Pork on Toast | £8.5

Chargrilled focaccia, whipped goat's cheese, sticky pulled pork, pickled pink onions and bone marrow gravy.

Salt & Pepper Squid | £9.5

Tender fried squid with seaweed salt and chilli, burnt kale and a honey chilli dipping sauce.

Salt Beef Carpaccio | £11.5

Paper-thin salt beef with crispy shallots, caper berries, rocket and black pepper.

Soup of the Day | £7.5

A bowl of homemade soup with warm focaccia. Ask what's on – it changes with the season.

Sticky Pork Belly Bites | £9.5

Slow-roast pork belly, with a seriously rich fermented soy glaze, topped with sesame seeds and coriander.

The Harbour Inn Raclette | £14.95

One molten raclette over charcuterie and new potatoes, with house pickles and warm sourdough.

Mains

Banana Blossom & Chips (VG) | £18

Banana blossom in light batter with chunky chips, garden peas and sharp vegan tartare.

Beer-Battered Fish & Chips | £19.5

Fresh haddock in light beer batter, garden peas, sharp tartare, chunky chips and a lemon wedge. Cooked to order.

Eight-Hour Lamb Shank | £25

Lamb shank braised eight hours in Madeira gravy. Creamy mash, carrot and beans, grilled Gruyère crumb.

Fennel & Herb Rolled Pork | £18.5

Pork rolled with seasonal herbs and fennel, slow-roasted. Nutmeg mash, greens and proper gravy.

Hunter's Chicken Schnitzel | £21

Chicken in a golden breadcrumb with barbecue sauce, raclette, smoky bacon and semi-dried tomatoes, over gratin potatoes.

Mushroom Pappardelle (V) | £15

Wide pappardelle with chestnut mushrooms and tenderstem in white wine cream sauce, herbs and grated Gruyère.

The Harbour Inn Lasagne | £16.5

Slow-roasted brisket lasagne, pan-fried for a crisp edge, baked with chestnut mushrooms, spinach and Gruyère.

Twelve-Hour Barbecue Ribs | £22

A full oven-roasted rack, dry-rubbed and hand-cut here, with smoky barbecue sauce, onion rings, chunky chips, creamy coleslaw and corn on the cob.



Burgers

Patties made here from dry-aged steak trimmings and chuck brisket. Every burger lands in a toasted bun with chunky chips, beer-battered onion rings and creamy homemade coleslaw.

The Harbour Inn Burger | £17.5

Our house burger from dry-aged steak trimmings and chuck brisket. Just a toasted bun and a proper beef patty.

The Harbour Inn Reuben | £18.5

House dry-aged beef stacked with warm salt beef, sharp mustard and crunchy house pickles.

Cheese & Bacon Burger | £18.95

House dry-aged beef with melted cheese and sticky maple bacon.

Fish Burger | £16.5

Crisp, golden fried haddock, dressed with lemon mayo and lettuce.

Tennessee Chicken Burger | £16.5

Crispy fried buttermilk chicken, lettuce, cheese, and tomato in a toasted bun with BBQ sauce.

Vegan Burger (VG) | £16.5

A hearty plant-based burger with ripe tomatoes, lettuce, pickles and a silky vegan dressing.

Handmade Pies

Our pride and joy: baked fresh, lovingly made and hand-crimped, fully encased in crumbly, buttery shortcrust and served with creamy mash, seasonal greens, carrots and lashings of proper gravy.

Beef & Blue Cheese Pie | £21

Slow-cooked beef filling laced with tangy Kentish blue cheese, sealed in hand-crimped shortcrust.

Chicken & Ham Hock Pie | £19.5

Roast chicken and home-cooked ham hock in a creamy tarragon and leek sauce, fully encased.

Chicken & Mushroom Pie | £19.5

Roast chicken with a generous helping of chestnut mushrooms cooked in a rich, creamy peppercorn sauce.

Pie of the Week | £19.5

Ask the team what's in this week. Accompanied with mash, greens and gravy.

Steak & Ale Pie | £19.5

Slow-braised beef with sweet carrots and onions in a deep ale gravy, wrapped in buttery shortcrust.

Vegetable Pie (VG) | £19.5

Vegan shortcrust packed with a mushroom and leek seasonal filling, accompanied by new potatoes and a plant-based gravy on the side.

Daily Fresh Fish & Seafood

Fresh fish and seafood arrives each morning from Folkestone Trawlers, giving our chefs the pick of the day's finest landings. From golden fish and chips to plump mussels and succulent prawns, every dish is prepared with care and made to be enjoyed beside the harbour. Alongside our seasonal menu, take a look at the daily 'Catch' boards for the latest arrivals.

King Prawn & Mussels Pappardelle | £28

Succulent king prawns, pan-fried with St. Austell mussels in a rich cream and dill sauce.

Seafood Platter | £65

A generous sharing platter piled with crisp calamari, delicate whitebait, plump Atlantic prawns, golden beer-battered fish goujons, sweet wholetail scampi and succulent mussels, served with chunky chips and creamy tartare sauce.

The Harbour Inn Mussels

All accompanied by chunky chips, freshly warmed focaccia, and zesty grilled lemon.

Bacon Apple Cider | £22

Moules à la Marinière (Classic) | £22

Spicy Tomato & Red Wine | £22



Pot Pies

Fillings cooked slowly until soft and rich, topped with nutmeg mash and sliced potatoes under a Gruyère crumb. Greens and roast carrot on the side.

Kentish Beef Pot Pie | £18

Dry-aged beef mince with roast carrot, chestnut mushroom, onions, celery, spinach and leeks under a potato and Gruyère crumb.

Mushroom & Leek Pot Pie (V) | £16.5

Earthy chestnut mushrooms and sweet caramelised leeks in a cheese and white wine sauce under nutmeg mash and Gruyère crumb.

The Harbour Inn Fish Pot Pie | £18.5

Poached smoked mackerel, salmon and haddock in dill and white wine cream, with smoked bacon, mash, Gruyère crumb and two king prawns on top.

Steaks

We dry-age every steak for a full 21 days so the flavour deepens and the meat softens, then hand-cut it here to order. Cooked exactly how you like it. Each one comes with chunky chips, roasted tomato, chestnut mushrooms, wilted spinach and fresh watercress salad.

8oz Rump Steak | £24

8oz Sirloin Steak | £28

Sauces –

Bone Marrow Gravy | Garlic Butter | Peppercorn +£3

Sunday Roast

Sunday 12:00 to 20:00

Our generous Sunday Roast is served with crisp, golden roast potatoes, carrots, slow-braised red cabbage, seasonal greens, lashings of rich, proper gravy, and a homemade Yorkshire pudding.

Beef Topside Roast | £24.95

Chicken Supreme | £21.95

Lamb Roast | £26

Roast Pork Belly | £22.95

Mushroom Roast Slice (V) | £20.95

The Harbour Inn Mixed Roast | £29

The Harbour Inn Sharer Platter | £56.95

Sides

Cauliflower Cheese | £6.5

Extra Meat Gravy | £4.5

Extra Roast Potatoes & Gravy | £3

Extra Vegetarian Gravy | £3

Extra Yorkshire Puddings | £4.5

Pigs in Blankets | £3

Pigs in Blankets Toad in the Hole | £6.5

Pork Stuffing | £3.5

Stilton Cauliflower Cheese | £6.5