

HARBOUR KITCHEN

HK

CAFÉ • BAR • BISTRO

Thank you!

We are absolutely delighted to have received further recognition for our burgers and this time it came from Red Funnel's Isle of Wight Awards.

Your votes got us to the podium and the final blind judging panel of four decided our place. We were awarded Silver which is just incredible. This has honestly blown us away and our team are so proud of this achievement, again thank you.



Of course now that we have received Silver, we want to work even harder to try and get Gold in 2022. If you enjoyed your burger experience here at Harbour Kitchen then please visit <https://www.redfunnel.co.uk/awards>. Voting wasn't open at the time of this being printed, but it will be soon!

Welcome and thank you for choosing Harbour Kitchen.

HK is a family owned bistro which opened its doors in July 2017. We pride ourselves on our award winning burgers and barista coffees.

Our beef patties are made inhouse by hand, using the best cuts of sirloin and chuck beef, all coming from farmer Andy at Cherveton Farm here on the Isle of Wight. We love our burgers to the extent that we even ensure the salad leaves are washed using mineral water. Everything is cooked to order and we go for a more relaxed dining experience, so you have the time to enjoy our venue and your company.

On the tables you will find our 'OrderCubes'. If inbetween our visits to your table you find that you need something or have a question, then simply press the 'Service' button. Once pressed the OrderCube will change colour to confirm your request and one of our staff will be with you as soon as possible.

If for any reason we haven't delivered on your expectations during your visit, then please let us know before leaving, as we'd love the opportunity to improve on our service. If everything was a success then an online review would be amazing as the staff love reading them.

We hope you enjoy your visit to the Cowes High Street, we think it is one of the best on the island and if you like your wines then the Compass Bar opposite is definitely worth a visit.

Thanks again for coming in to us

Brian & Caroline

Brian, Caroline and the team.

LIGHT BITES

TAO £4.75 GF

Tomato, avocado and red onion with a pot of HK dressing.

Harbour Catch £9.95

Coated and fried: squid, calamari, prawns, and cod. Make it a main course with French fries & salad for £4.50 extra.

Olives £4.50 GF

A large jar of mixedspiced olives, with stones, that are perfect for sharing.

Soup £4.95

Homemade soup of the day served with a warmed Ciabatta roll.

Mac N Cheese Croquettes

4 for £4 | 6 for £6 | 8 for £8

Mac & cheese croquettes coated in breadcrumbs and fried, served with a chipotle dipping sauce.

Chicken Wings

3 for £6 | 4 for £7.75 | 6 for £11

Chicken wings coated in spiced crumbs and fried, served with a chipotle dipping sauce.

DUMPLING BITES

These little beauties are handmade and deep fried. These gyoza dumplings have won Gold at the Hampshire sheet food awards. You can now buy them from the Food Hamper, next door to us, in case you want to take some home.

HK Burger Dumpling 3 for £6 | 4 for £8 | 6 for £12

Filled with our award-winning beef patty recipe with bacon and onion, fried and served with an onion-based burger sauce.

Seafood Dumpling 3 for £6 | 4 for £8 | 6 for £12

Check out our blackboards to see the latest flavour.

Vegan Dumpling 3 for £6 | 4 for £8 | 6 for £12

Check out our blackboards to see the latest flavour.

NACHOS

Our nachos are all served with homemade guacamole, salsa, and fresh sour cream. Please tell us if you're vegan and we'll ensure there's no sour cream. Ideal for sharing or as a main course.

Nachos & dips £8.95

Nachos, homemade beef chilli & dips £11.95

Nachos, homemade bean chilli & dips £10.95

Add grated cheddar cheese for an extra £1 and jalapenos for £0.75.

Our bean chilli is vegan  and our nachos are corn nachos so they are Gluten Free GF

HK SALADS

Vegan Salad £11.95 **GF**

Roast red pepper, avocado, mixed salad leaves, cucumber, tomato, red onion and a pot of HK dressing.

Halloumi & Avocado Salad £12.95 **GF**

Seared halloumi served on mixed leaves, avocado, beef tomato, cucumber and a pot of HK dressing.

Chicken, Bacon & Avocado Salad £12.95 **GF**

Whole griddled Cajun spiced chicken breast, crispy bacon pieces, avocado, mixed leaves, beef tomato, cucumber and a pot of HK dressing.

Steak Salad £17 **GF**

Ribeye griddle cooked, sliced and served pink, with dressed salad leaves, beef tomato and red onion.

HK MAINS

Bouillabaisse £18 **GF**

A selection of IOW fish and king prawns gently poached and served on a rustic bouillabaisse, served with a ciabatta roll (not GF).

Crab Cake £20

Our secret recipe handmade crab cake, served on a display of beef tomato, avocado and cucumber, plus French or sweet potato fries.

African Peanut Pot £14 **GF N**

Sweet potato, aubergine, tomatoes and peanut butter, all coming together to make a classic African style stew, served with a ciabatta roll (not GF).

Ribeye Steak £21

8oz IOW ribeye served with dressed leaves, onion rings and French or sweet potato fries. Add a hot salsa rosso or cream and peppercorn sauce for £2 extra.

HARBOUR KITCHEN'S

AWARD WINNING BURGERS

HK CLASSIC £9

Our classic is served in a brioche bun with mixed salad leaves, beef tomato, red onion, mayo and burger sauce.

Add cheddar cheese *for* £0.75

Add crispy bacon pieces *for* £1.25

Add crispy bacon & cheese *for* £2

THE TRIPLE £16

Triple beef patties with triple cheese! Not for the fainthearted. There's also a brioche bun and some lettuce, beef tomato, red onion, mayo and burger sauce.

THE BUOY £11

Beef patty, giant mushroom, pimiento red pepper with mayo and BBQ sauces in a briche bun with mixed leaves, beef tomato and red onion.

CHILLI £13.50

Beef patty topped with our homemade beef chillie served in a briche bun with mixed leaves, beef tomato and red onion, sour cream and of course some hot jalophenos!

HALLOUMI £9.50

Seared halloumi in a ciabatta bun with pimiento red pepper, mixed leaves, and herb mayo.

AVOCADO CUDDLE £12

Choose between our beef patty **OR** a whole Cajun spiced chicken breast, topped with half a fanned avocado in a soft ciabatta bun with mixed leaves, beef tomato, red onion and mayo.

PORKY SLAW £9

BBQ pulled pork (wet) in a brioche bun with more BBQ sauce, mixed leaves and homemade coleslaw. Add beef patty or cajun chicken breast for £3 extra.

CHICKEN TOWER HASH £11.50

Whole griddled Cajun spiced chicken breast served in a ciabatta roll with two hash browns, cheddar cheese slice, salad leaves, tomato, red onion and chipotle sauce.

MUSHROOM & PEPPER £9

Giant mushroom and pimiento red pepper all towered together in a ciabatta bun with salad leaves and sweet onion relish.

BBQ, LENTIL & SEED £9.50

Two BBQ, lentil and seed patties served in a ciabatta bun with sweet onion relish, salad leaves and beef tomato.

Add French fries & coleslaw or salad to your plate for £3.50 extra. Upgrade French fries to sweet potato fries for an additional £1. Add a large gherkin for £1 extra. Add an extra beef patty or chicken breast for £3 extra.

Gluten-free **GF** buns available on request

SIDES & FRIES

Baked beans £3  GF

Onion rings £4 

Homemade coleslaw £3 GF

Whole gherkin £1  GF

House salad £4  GF

Tomato & red onion £3  GF

Rosemary fries £4  GF

Sweet potato fries £4.50  GF

Cheesy sweet potato fries £5.50  GF

French fries £3.50  GF

Cheesy French fries £4.50  GF

SPECIALITY FRIES

MESSEY FRIES *from* £5 GF

Crispy French fries topped with
homemade chilli

Bean chilli  £5

Beef chilli £6.50

Add grated cheddar cheese for
£1 extra

Upgrade from French fries to
sweet potato fries for an
additional £1

DIRTY FRIES *from* £6 GF

Crispy bacon pieces **or**
avocado, salad leaves, French's
mustard & burger sauce £6

Crispy bacon pieces **and**
avocado, salad leaves, French's
mustard and burger sauce £7

Upgrade from French fries to
sweet potato fries for an
additional £1

For avocado fries do tell us if
you're veggie or vegan

PORKY FRIES £6 GF

Crispy French fries topped with
wet BBQ pulled pork.

Add grated cheddar cheese for
£1 extra

Add crispy bacon pieces for
£1.50 extra

Upgrade from French fries to
sweet potato fries for an
additional £1

 is our Vegan symbol | GF is our Gluten Free symbol | N is our Contains Nuts symbol

DESSERTS

Affogato £5.50

Two scoops of vegan vanilla ice cream with a double shot of espresso on the side.

Ice Cream £6

Three scoops of vegan vanilla, strawberry, salted caramel, chocolate, or mix it up.

Chocolate Brownie £5

Warmed chocolate brownie served with a scoop of ice cream.

Vegan Blackcurrant Crumble £5

A blackcurrant crumble slice served with a scoop of vegan vanilla ice cream.

TEAS & COFFEES

Espresso £2.00

Espresso doppio £2.20

Macchiato £2.50

Cortado £2.50

Latte £2.75

Cappuccino £2.75

Flat white £2.75

Iced coffee from £3.00

Mocha £3.50

Hot chocolate - regular £3.00

Hot chocolate - deluxe £4.00

Pot of breakfast tea - per person £2.50

Herbal teas £2.50

Fresh mint tea with a pot of honey £3.00

Flavoured syrup shots from £0.60 | CBD oil
£2.00 (18yrs)

Warmed scone with clotted cream, strawberry jam, butter and any tea or coffee for just
£5.50

Check out the bar for our counter cakes from
£2.50

Vegan friendly substitute milks available on request

MILKSHAKES

Choose from vanilla, chocolate, strawberry, vanilla & salted caramel, or Oreo

All our milkshakes are approximately one pint in size making them perfect to share. Made fresh to order with three scoops, fresh milk and squirty cream £5.95

A vegan vanilla shake can be made with soya, coconut, or oat milk, but there's no squirty cream.

Make it naughty and add a shot of spirit or CBD oil (18yrs)

SOFT DRINKS

Coca Cola (330ml) £2.75

Diet Coke / Coke Zero (330ml) £2.50

Sprite Zero (330ml) £2.50

Fanta Orange (330ml) £2.50

Appletiser (275ml) £2.50

Bottlegreen (275ml) £2.50

*Elderflower Presse or Raspberry
Lemonade*

Fever-Tree (200ml) £2.50

*Elderflower Tonic Water, Tonic Water,
Light Tonic Water, Ginger Ale, Ginger
Beer, Lemonade or Soda Water*

Juices (200ml) £2.50

Orange, Apple, Pineapple or Cranberry

Cordials (50ml) 0.60

*Lime, Orange, Blackcurrant,
Elderflower, Grenadine, Gomme*

Small Still or Sparkling Mineral Water £2.25

Large Still or Sparkling Mineral Water £3.95

SPIRITS

Double up on any spirit for an extra £2

- Absolut Vodka (25ml) • £3.50
- Beefeater Gin & Pink Gin (25ml) • £3.50
- Mermaid Gin & Pink Gin(25ml) • £4.40
- Hendrick's Gin (25ml) • £3.80
- Bacardi White Rum (25ml) • £3.50
- Mount Gay Rum (25ml) • £3.50
- Captain Morgan Spiced Rum (25ml) • £3.50
- Kraken Rum (25ml) • £3.50
- Malibu Rum (25ml) • £3.50
- Archers Peach Schnapps (25ml) • £3.50
- Jack Daniels Whiskey (25ml) • £3.50
- Jack Daniels Honey Whiskey (25ml) • £4.00
- Famous Grouse (25ml) • £3.50
- Buffalo Trace Bourbon (25ml) • £3.80
- Jim Beam (25ml) • £3.50
- Johnnie Walker Red Label (25ml) • £3.50
- Baileys (50ml) £4.50
- Kahlúa (50ml) £4.50
- Tia Maria (50ml) • £4.50
- Disaronno Amaretto (50ml) • £4.50
- Jose Cuero Tequila (25ml) • £3.50
- Patron Silver Tequila (25ml) • £5.50
- Patron XO Tequila (25ml) • £4.50
- Sambuca (25ml) • £3.50
- Pimms (25ml) • £3.50
- Aperol Liqueur (25ml) • £3.50
- Chambord (50ml) £5.00
- Elderflower liqueur (25ml) • £4.00
- Cointreau or Galliano (50ml) • £4.00
- Grand Marnier (50ml) • £5.00
- Martini Dry | Blanco | Rosso (50ml) • £3.50
- Courvoisier VS Brandy (25ml) • £4.50
- Courvoisier XO Brandy (25ml) • £12.00

WINES

White Wines

Mr. Goose - Australia •

Pinot grigio, well flavoured light wine.
Sm £3.75 | Lg £7 | Bt £19

Frost Pocket - New Zealand •

Sauvignon Blanc, crisp with citrus notes.
Sm £4.50 | Lg £8.50 | Bt £24

Danebury - England

Madeleine Angevine, elegantly dry
Bt £27

Conti Speroni - Italy

Gavi 2019, ideal with salads or seafood
Bt £24

False Bay - South Africa

Chenin Blanc, coastal vineyard & sustainable.
Sm £4 | Lg £8 | Bt £21

Rosé Wines

La Riva - Italy

Pinot grigio rose—summer berry fruits
Sm £3.75 | Lg £7 | Bt £19

Minuty - France •

Bursting with elegance
Bt £32

Red Wine

Villa Rosa - Chile

Merlot - soft cherry and spiced flavours
Sm £3.75 | Lg £7 | Bt £19

Sangaetano Duepalme - Italy

~~Primitivo di Manduria—fruity smooth flavours
Bt £31~~

Le Targo Rioja - Spain

Criaza 2018 - a classic strong rioja
Bt £30

La Vaca Gorda - Argentina

Malbec, bursting with blackberry & plum
Sm £4 | Lg £8 | Bt £21

FIZZ

Prosecco - Italy •

Light with fruity hints of sweetness
Sm £8 (200ml) | Bt £24

Danebury Sparkling - English

Auxerrois blanc and pinot gris, beautifully
fresh & crisp
Bt £40

Laurent Perrier Cuvee Rose - France •

Pinot grigio - strawberry and watermelon
flavours
Bt £95

The little green or dark dots •• mean vegan
friendly. Because of Covid supply chain issues
our wines may differ to what we have in the
menu.

BEERS & CIDERS

We have two draft lines, please see the
boards or ask your server for what's on.

Corona •

£4.50 (330ml)

Peroni •

£4.50 (330ml)

Brewdog's Punk •

£4.95 (330ml)

Planet Lager IOW •

£4.50 (330ml)

Quarr Abbey Ale IOW •

£4.95 (330ml)

Thatchers Gold

£5.25 (500ml)

Rekorderlig Strawberry & Lime Cider

£5.25 (500ml)

COCKTAILS

HK Flower Chase £8.50 •

Gin, elderflower liqueur, apple juice, fresh
lime juice & soda

Long Island £9 •

Vodka, rum, gin, tequila, Cointreau, fresh
lemon juice & cola

Tutti Frutti £8.50

Gin, aperol, Chambord, fresh lemon juice &
apple juice

Mojito £9 •

White rum, crushed limes, fresh mint, sugar
syrup & soda

HK Whisky Sour £8 •

Buffalo trace, Cointreau, fresh lemon juice &
sugar syrup

Espresso Martini £9 •

Vodka, Kalua & espresso doppio

Aperol Spritz £8.50 •

Aperol, prosecco & soda water

Amaretto Sour £8 •

Amaretto, fresh lemon juice & sugar syrup

Sex on the Beach £8 •

Vodka, peach schnapps, pineapple &
cranberry juices

Dark & Stormy £8.50 •

Kraken rum, ginger beer & fresh lime juice

VIRGIN 'TAILS

Homemade Lemonade £4.50 •

Freshly squeezed lemon juice, sugar syrup &
soda

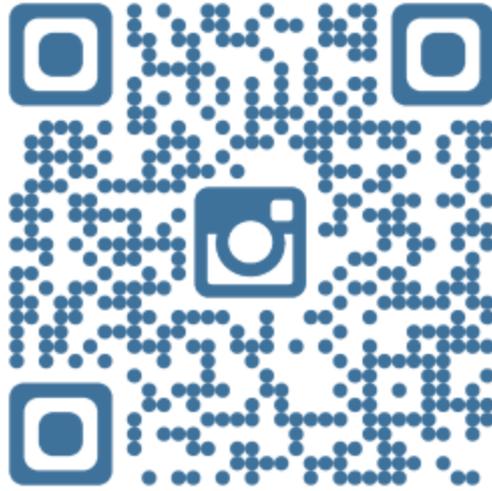
Apple & Elderflower Mint Fizz £5 •

Apple juice, elderflower cordial, fresh mint &
soda

Fruit Cooler £4.50 •

Orange and pineapple juices, grenadine syrup
& soda

Follow us for the latest news and updates



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www.theharbourkitchen.co.uk