

Harry's



MENU

DINING MENU

FROM 11.30AM – 10.00PM

SPARKLING

Prosecco Imperativo NV Veneto, Italy, 125ml	£7.50
Perrier Jouët, Grand Brut NV Harry's Bar House Champagne, 125ml	£10.95

THIRST QUENCHERS

Bellini Heavenly blend of fresh peach juice and Prosecco	£9
Harry's G&T of the Month Please ask your server for our favourite gin of the month	£10.75
Pink 75 Romantic twist on the classic French 75. Manchester Raspberry Gin, lemon sugar and, of course, Champagne!	£11.50

COCKTAILS

Harrypolitan Ketel One Citron and Passoa, shaken with cranberry juice and a squeeze of fresh lime. Another cracking twist of the classic Cosmopolitan	£10
The Rhu-Barbie Slingsby Rhubarb Gin, shaken with elderflower and fresh lime juice, garnished with cucumber and served on the rocks. Very refreshing and the perfect summer cocktail	£10.50
Harry's Summercup Sipsmith Summercup, poured over cucumber, mint, lime, pink grapefruit, orange, lemon, topped with Fever Tree tonic water and a dash of lemonade. The modern take on Pimms and lemonade.	£10

Moscow Mule Absolut vodka, a squeeze of lime, topped up with Fever Tree Ginger Beer	£9
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Mixed Berry Daiquiri Havana Club 3 Year Rum, blended with mixed berries, fresh lime juice and crushed ice. This frozen cocktail will most definitely contribute to 1 of your 5 a day!	£10.50
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Harry's Midday Spritz Aperol and freshly squeezed pink grapefruit juice, topped up with Prosecco, enough to shake up the senses!	£9
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SOFT DRINKS

Coca Cola, Diet Coke	£3
Fever Tree Soft Drinks	£3
Freshly squeezed Orange Juice	£3.50
Pressed Cloudy Apple Juice	£3
Virgin Mary Tomato juice shaken over ice with Harry's House Virgin Mary Mix	£4
Hildon Mineral Water, 750ml	£3.50
Hildon Mineral Water, 330ml	£2

A 12.5% discretionary service charge will be added to your final bill. Please note there may be a trace of allergens in some of the dishes, please ask a server for assistance.

Mixed Italian Olives	£3.50
Dormen Salted Nut Mix	£3.50
Welsh Rarebit	£5.50
Mini Vegetable Spring Rolls (v)	£7.50
Cajun Chicken Skewers with harissa and sour cream dip	£8.95

6 Jersey Rock Oysters (gf)	£15
raw - served on crushed ice with lemon, Tabasco and shallot vinaigrette	
THE PERFECT PAIRING:	
Perrier Jouët, Grand Brut NV	£10.95
Harry's Bar House Champagne, 125ml	

Artisan Bread & Salted Butter	£1.50
Tempura Salt & Pepper Chilli Squid	£8.25
Cocktail Sausages glazed with honey, mustard and sesame seeds	£7.95
Baked Wheel of Camembert with onion chutney and toasted ciabatta points	£9.95

STARTERS

Homemade Soup of the Day (v)	£5.95	Home Cured Salmon Gravlax with wholegrain mustard mousse, melba toast and fennel cress	£9.50
Prawn Cocktail with Atlantic prawns, baby gem and a piquant Marie Rose sauce	£8.25	Goat's Curd (v) with baby beetroots and pumpkin salad, caramelised hazelnuts	£8.50
Yellow Fin Tuna Carpaccio (gf) with marinated anchovies, quail egg and baby capers	£9.95 £18.95	Duck Leg & Pistachio Terrine with onion chutney and toasted brioche	£8.50
Seared King Scallops (gf) with cauliflower puree and crispy pancetta	£11.95		

FISH & SEAFOOD

Homemade Seafood Linguini with fresh fish and shellfish, white wine, cherry tomato and rocket	£19	Fresh White Crab & Avocado Salad (gf) with brown crab, baby gem, tomato & onion chutney and coriander cress	£11.95	STARTER	MAIN
Parsley Crust Hake Fillet with cauliflower puree, spicy chorizo, wild mushroom and samphire	£19	Grilled Chicken Caesar Salad with baby gem lettuce, anchovy, crispy bacon, croutons, parmesan and dressing	£9.95	£14.95	
Pan Fried Halibut Fillet (gf) with fresh mussels and creamy saffron sauce	£19.50	Saint Agur Blue Cheese & Apple Salad (gf) (v) with endive, caramelised hazelnuts, pomegranate and hazelnut dressing	£8.95	£13.95	
Harry's Cod & Chips fresh tempura battered cod with hand cut chips and tartare sauce	£18				

MAINS

Cottage Pie (gf) braised lamb shank & ground beef with Gruyère mashed potato topping	£14.50	Wild Mushroom Mac and Cheese (v) with Gruyère cheese and black truffle	£16.95
Asian Style Glazed Pork Belly (gf) with steamed Jasmin rice, chilli and coriander	£16.95	Red Wine Slow Braised Beef Brisket (gf) with creamy mash potato and braised shallot	£18.95
Homemade Tagliatelle with red wine venison ragout and parmesan	£17.95	Confit Aylesbury Duck Leg (gf) with puy lentils, sautéed spinach and jus	£16.95
Wild Boar & Apple Sausages with creamy mash and onion gravy	£14.50	Veal Holstein pan-fried with hen's egg, salted anchovies, capers and parsley new potatoes	£18.50
Calves Liver (gf) pan-fried with wilted baby spinach, crispy sage & bacon	£16.95	Vegan Chilli Con Carne (vg) with steamed rice and coriander cress and avocado salsa	£14.50

FROM THE GRILL

Whole Spatchcock Poussin served simply grilled	£15.50
Lamb Cutlets (3) served simply grilled or marinated in Chimichurri	£17.50
Scottish Rib Eye Steak, 250g	£20.50
Finest English Beef Fillet, 225g	£21
SAUCES Peppercorn Bearnaise Red Wine Jus	£2

ACCOMPANIMENTS – ALL AT £3.75 EACH

Buttered parsley new potatoes | creamy mash
sweet potato chips | hand cut chips | creamy spinach
minted peas | fine green beans | deep-fried zucchini
truffle macaroni cheese (£2 supplement)
tomato & red onion salad | green leaf salad
rocket, parmesan & balsamic salad

(gf) – gluten free (v) – vegetarian (vg) – vegan

DISH OF THE DAY

PLEASE ASK YOUR SERVER

SANDWICHES

Scottish Smoked Salmon Poppy Seed Bagel with cream cheese, gherkins and rocket salad	£9.50
Goat's Cheese & Roasted Mediterranean Peppers (v) in brioche bun with tomato and onion chutney	£8.50
Harry's Club Sandwich chicken, bacon, egg and blue cheese dressing on a ciabatta bun	£9.50
Croque Monsieur honey roasted ham and Gruyere cheese on pan toasted white bread	£8.95
Homemade Deluxe Beef Burger with smoked bacon, mature cheddar and hand-cut chips	£12.95
Fillet Steak Ciabatta with grilled onions, mushrooms, tarragon emulsion and hand-cut chips	£12.95

PLATTERS FOR 2 TO SHARE

Harry's Platter cajun chicken skewers, cocktail sausages, mini vegetable spring rolls, tempura salted squid and hand-cut chips	£16.95
Harry's Vegetarian Platter vegetarian samosas, mini vegetable spring rolls, halloumi and red pepper skewers, potato and goat's cheese croquette and hand-cut chips	£16.95

HOMEMADE DESSERTS £6.50

Harry's Bar Classic Tiramisu with marsala and fresh raspberries	
Citrus Posset with honeycomb and candied orange zest	
Pecan Pie (gf) with clotted cream and berries	
Dark Chocolate Brownie served with raspberry sorbet	
Apple Crumble with rolled oats and vanilla bean ice cream	
Why not try a glass of Errazuriz Late Harvest Sauvignon Blanc Casablanca Valley, Chile, 2016, 125ml	£8.50

ICE CREAM & SORBET SELECTION £6.50

Ice Cream (gf): Vanilla Bean | Swiss Chocolate | Cinnamon
Sorbet (vg): Lemon | Raspberry | Mango

CHEESE PLATTER £10

Montgomery Cheddar Tunworth Colston Bassett Stilton served with fruit & nut bread, grapes and quince chutney	
Why not try a glass of Warre's Cavadinha, Vintage Port 2002, 100ml	£10