

# DINING MENU

FROM 11.30AM – 10.00PM

## SPARKLING

<b>Prosecco Imperativo NV</b> Veneto, Italy, 125ml	<b>£7.50</b>
<b>Perrier Jouët, Grand Brut NV</b> Harry's Bar House Champagne, 125ml	<b>£11</b>

## APERITIFS

<b>Bellini</b> Heavenly blend of fresh peach juice & Prosecco	<b>£9</b>
<b>Negroni</b> Celebrating a hundred years of Italian perfection. Aristocratic & revolutionary	<b>£9</b>
<b>The Italian Job</b> Another version of our Spritz: Campari & freshly squeezed orange juice topped with Prosecco. A lift to Heaven	<b>£9.50</b>

## COCKTAILS

<b>Manhattan</b> The Classic of the Classics. A splash in to the Big Apple. Served dry, sweet or perfect	<b>£10.25</b>
<b>Harry's G&amp;T of the Month</b> Please ask your server for our favourite gin of the month	from <b>£11</b>
<b>The Sidecar</b> A ride to Paris - our Martell VS cognac shaken over ice with Cointreau & freshly squeezed lemon juice	<b>£9.50</b>

## DIGESTIVES

<b>Espresso Martini</b> A City legend – Absolut Vodka, shaken with espresso coffee, Kahlua & vanilla syrup	<b>£9.25</b>
<b>Diekermeister</b> If you like Jagerbombs & Mojitos then you're in the right place! A long drink made with Jagermeister, fresh mint, fresh lime & topped with Red Bull	<b>£10</b>
<b>The Wolf of Kummel Schmidt</b> The most refreshing after dinner drink you will ever have. Kummel Wolfschmidt shaken with fresh muddled cucumber, mint leaves & fresh lemon juice	<b>£8.50</b>

## SOFT DRINKS

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

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.

<b>Mixed Italian Olives</b>	<b>£3.50</b>
<b>Dormen Salted Nut Mix</b>	<b>£3.50</b>
<b>Cauliflower Arancini</b> (vg) with spicy tomato dip	<b>£5.50</b>
<b>Mini Vegetable Spring Rolls</b> (vg)	<b>£7.50</b>
<b>Cajun Chicken Skewers</b> (gf) with harissa & sour cream dip	<b>£8.95</b>

<b>6 Jersey Rock Oysters</b>	<b>£15</b>
raw - served on crushed ice with lemon, Tabasco & shallot vinaigrette	
<b>THE PERFECT PAIRING:</b> <b>Perrier Jouët, Grand Brut NV</b>	<b>£11</b>
Harry's Bar House Champagne, 125ml	

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

## STARTERS

<b>Homemade Soup of the Day</b>	<b>£5.95</b>
<b>Prawn Cocktail</b> (gf) with Atlantic prawns, baby gem & a piquant Marie Rose sauce	<b>£8.95</b>
<b>Grilled Octopus</b> (gf) with citrus aioli, dandelion & orange segments	<b>£9.95</b>
<b>Poached Duck Egg on toasted Brioche</b> (v) with wild mushrooms & truffled hollandaise sauce	<b>£9.50</b>

<b>Vodka &amp; Beetroot Home Cured Salmon Gravlax</b> with cucumber & grapefruit salad & brown toast	<b>£9.50</b>
<b>Goats Curd Salad</b> (v) with baby artichoke, baby beetroots, pumpkin & caramelised hazelnuts	<b>£8.95</b>
<b>Duck Liver &amp; Grand Marnier Pâté</b> with toasted brioche & red onion chutney	<b>£8.95</b>

## FISH & SEAFOOD

<b>Fishermans Pie</b> with fresh fish, shellfish, peas, mash & cheddar topping	<b>£14.50</b>
<b>Pan Fried Sea Bream Fillet</b> (gf) in Mediterranean sauce with saffron potatoes, black olives, tomato & caper salsa	<b>£19</b>
<b>Roasted Wild Halibut Fillet</b> (gf) with cauliflower puree, wild mushroom, samphire & spicy chorizo	<b>£19.95</b>
<b>Harry's Cod &amp; Chips</b> fresh tempura battered cod with hand-cut chips & tartare sauce	<b>£18.50</b>

## SALADS

	STARTER	MAIN
<b>Fresh White Crab &amp; Avocado Salad</b> with brown crab, chilli, baby gem, tomato & onion chutney & coriander cress	<b>£11.95</b>	<b>£17.95</b>
<b>Grilled Chicken Caesar Salad</b> with baby gem lettuce, anchovy, crispy bacon, croutons, parmesan & dressing	<b>£9.95</b>	<b>£14.95</b>
<b>Saint Agur Blue Cheese &amp; Apple Salad</b> with endive, caramelised hazelnuts, pomegranate & hazelnut dressing	<b>£8.95</b>	<b>£13.95</b>
<b>Harry's Winter Salad</b> (vg) baby beetroots & baby artichoke salad with pumpkin, caramelized hazelnuts, pomegranate & hazelnut dressing	<b>£8.95</b>	<b>£14.95</b>

## MAINS

<b>Cottage Pie</b> braised lamb shank & ground beef with Gruyère mashed potato topping	<b>£14.50</b>
<b>Asian Glazed Pork Belly</b> with steamed pak choi, Yasmine rice, crackling, chilli & coriander	<b>£18.50</b>
<b>Homemade Tagliatelle Pasta</b> with red wine venison haunch ragout & parmesan	<b>£18.50</b>
<b>Slow Cooked Ox Cheek Bourguignon</b> with baby onions, smoked pancetta, chestnut mushroom & creamy mash	<b>£19.95</b>

<b>Pork &amp; Ale Sausages</b> with creamy mash & onion gravy	<b>£14.50</b>
<b>Calves Liver</b> pan-fried with wilted baby spinach, crispy sage & bacon	<b>£16.95</b>
<b>Wild Mushroom Risotto</b> (vg) with crispy shallots, fine herbs & black truffle	<b>£17.95</b>
<b>Roasted Venison Loin</b> with parsnip puree, braised shallots, wilted spinach & blueberry jus	<b>£19.50</b>
<b>Vegan Chilli Con Carne</b> (vg) (gf) with Yasmine rice, avocado, tomato & onion chutney, fresh chillis & coriander	<b>£15.50</b>

## ACCOMPANIMENTS – ALL AT £3.75 EACH

- creamy mash | sweet potato chips
- hand cut chips | buttered new potatoes
- minted peas | fine green beans | creamy spinach
- deep fried zucchini | tomato & red onion salad
- green salad | rocket & parmesan salad

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

## FROM THE GRILL

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

## DISH OF THE DAY

PLEASE ASK YOUR SERVER

## SANDWICHES

<b>Scottish Smoked Salmon</b> on poppy seed bagel with soft cheese, pickled gherkin & rocket salad	<b>£8.50</b>
<b>Croque Monsieur</b> honey roasted ham & Gruyere cheese on pan toasted white bread	<b>£8.95</b>
<b>Harry's Club Sandwich</b> chicken, bacon, egg & blue cheese dressing on a ciabatta bun	<b>£9.50</b>
<b>Goat's Cheese &amp; Portobello Mushroom Burger</b> on brioche bun with hand cut chips	<b>£10.95</b>
<b>Homemade Deluxe Beef Burger</b> with smoked bacon, mature cheddar & hand-cut chips	<b>£12.95</b>
<b>Fillet Steak Ciabatta</b> with grilled onions, mushrooms, tarragon emulsion & hand-cut chips	<b>£12.95</b>

## PLATTERS FOR 2 TO SHARE

<b>Harry's Platter</b> cajun chicken skewers, cocktail sausages, mini vegetable spring rolls, tempura salted squid & hand-cut chips	<b>£16.95</b>
<b>Harry's Vegetarian Platter</b> (v) vegetarian samosas, mini vegetable spring rolls, halloumi & red pepper skewers, potato & goat's cheese croquette & hand-cut chips	<b>£16.95</b>

## HOMEMADE DESSERTS £6.50

<b>Blueberry Brioche Pudding</b> with fresh vanilla custard	
<b>Rum Baba</b> with poached pear & crème patissiere	
<b>Citrus Posset</b> (gf) with honeycomb & raspberry sorbet	
<b>Dark Chocolate &amp; Hazelnut Tart</b> with praline pecan ice cream	
<b>Pistachio Crème Brulee</b> (gf) with berry compote & fresh berries	
Why not try a glass of <b>Errazuriz Late Harvest Sauvignon Blanc</b> Casablanca Valley, Chile, 2016, 125ml	<b>£8.50</b>

## ICE CREAM & SORBET SELECTION £6.50

**Ice Cream** (gf): Vanilla Bean | Praline | Strawberry  
**Sorbet** (vg): Lemon | Raspberry | Mango

## CHEESE PLATTER £10

<b>Stinky Bishop   Colston Basset Stilton   Black Bomber Cheddar</b> served with fruit & nut bread, grapes & onion chutney	
Why not try a glass of <b>Warre's Cavadinha, Vintage Port 2002</b> , 100ml	<b>£10</b>