

A LA CARTE MENU

SPECIALS OF THE WEEK

PLEASE ASK YOUR SERVER

SPARKLING

Prosecco Vaporetto NV Veneto, Italy, 125ml	£9
Perrier Jouët, Grand Brut NV Harry's Bar House Champagne, 125ml	£15.50

APERITIFS

Harry's G&T of the Month Served with Fever Tree Tonic Water	from £13.25
Kir Royale Perrier Jouët Grand Brut NV with a dash of Crème d'Cassis	£15.50

COCKTAILS – £14

Lychee Martini Absolut Vodka, Martini Bianco & Lychee syrup, stirred & served with fresh lychee
Lemon Drop Martini Absolut Vodka, Martini Bianco, Limoncello, shaken with sugar syrup & served with a sugar rim
Cosmopolitan Cointreau & Absolut Vodka stirred with fresh lime juice & cranberry juice
Moscow Mule Absolut vodka & fresh lime juice topped up with ginger beer
Daiquiri Bacardi & fresh lime juice shaken with sugar syrup
Negroni Beefeater Gin, Campari & Martini Rosso, stirred over ice

SOFT DRINKS

Coca Cola, Diet Coke contour bottles 330mls	£4
Fever Tree Soft Drinks	£3
Freshly Squeezed Orange Juice	£4
Pressed Cloudy Apple Juice	£3
Virgin Mary Tomato juice shaken over ice with Harry's House Virgin Mary Mix	£7
Mineral Water, Still / Sparkling 750ml	£4
Mineral Water, Still / Sparkling 330ml	£2

STARTERS

Freshly Homemade Soup of the Day (v) served with artisan bread	£7.50	Chicken Liver & Port Wine Parfait with red onion chutney & toasted brioche	£9.50
Smoked Duck Breast Carpaccio (gf) served with fennel, & orange dressing	£11	Salmon Gravlax (gf) with pickled cucumber & crème fraiche	£11.50
Pear, Date & Walnut Salad (vg) with pomegranate & glazed balsamic	£10	Classic Prawn Cocktail with gem lettuce and Marie-Rose sauce	£11
Marinated Beetroot & Goat Cheese Brulee (v) served with a honey & mustard dressing	£10		

MAINS

Wild Mushroom & Chestnut Risotto with wilted baby spinach (vg gf)	£20
Pappardelle with Venison Ragu & parmesan crisp	£24
Creamy Crab & Prawn Linguine with lemon, chilli & chives	£25
Grilled Lemon Sole Fillet with capers, lemon & parsley butter, served with hand cut chips	£25
Pan-Fried King Prawns with Garlic & Chorizo served with saffron rice (gf)	£25
Braised Ox Cheek Bourguignon served with creamy mashed potatoes (gf)	£25
Char-grilled Corn-Fed Chicken Supreme in a creamy leek, wild mushroom & white wine sauce served with Jasmin rice (gf)	£25
Pan-seared Calves Liver & Mash with shallot gravy & crispy pancetta (gf)	£25
Butternut Squash & Leek Puff Pastry Tart with toasted almonds, served with garlic spinach (vg)	£22
Char-grilled Prime English Fillet Steak served with Béarnaise or au poivre sauce & hand-cut chips (gf)	£35
Harry's Bar Classic Cottage Pie braised lamb shoulder & ground beef with mature cheddar mashed potato topping, minted peas & gravy (gf)	£23

SIDES – ALL AT £4.75 EACH

Creamy Mash | Hand Cut Chips | Jasmin Rice | Saffron Rice | Fine Green Beans | Minted Garden Peas
Spinach with Garlic Butter | Rocket & Parmesan Salad | Seasonal Mixed Salad | Tomato & Onion Salad

DESSERTS – £7.75

Sicilian Lemon Cheesecake with fresh cream
Warm Blueberry Brioche Pudding with vanilla ice cream
Belgian Chocolate Truffle Cake can be served with vegan cream (vg) or dairy cream
Harry's Bar Classic Tiramisu with fresh raspberries

SELECTION OF FINEST ICE CREAM/SORBET:

Ice Cream (gf) | Sorbet (vg)

Please ask your server for flavour choice

CHEESE PLATTER £13.50

Selection of continental & British cheeses
(please ask your server) and served with
water biscuits & onion chutney

Head Chef - Aziouz Lammali

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

DESSERT WINE

	Glass	Bottle
Errazuriz, Late Harvest Sauvignon Blanc Casablanca Valley, Chile, 2022	£10 (125ml)	£30 (37.5cl)
Organic Petit Guiraud Sauternes, Bordeaux, France, 2017		£36 (37.5cl)
Royal Tokaji, Late Harvest Hungary, 2018		£40 (50cl)

PORT WINE

	Glass	Bottle
Warre's Warrior, Finest Reserve	£8 (100ml)	£40 (75cl)
Dow's Quinta do Bomfim Vintage 2010, Portugal	£12.50	£85

LIQUEUR COFFEES & AFTER DINNER COCKTAILS

Irish – Jameson Whiskey	£12.75
Calypso – Tia Maria Liqueur	£12.75
French – Martell VS Cognac	£12.75
Hazelnut & Coffee Martini Kahlua Coffee Liqueur, Frangelico & espresso coffee, shaken & double strained & served in a coupe glass	£14
Mexican Rose Martini Tequila Rose & Olmeca Silver shaken with double cream & layered with Granadine	£14

WE OFFER A FINE SELECTION OF COGNAC,
WHISKEYS, ARMAGNAC & CALVADOS.
PLEASE ASK YOUR SERVER.

COFFEE & TEA SELECTION

Americano	£3.25
Cappuccino	£3.75
Latte	£3.75
Macchiato	£3
Espresso	£2.50
Double Espresso	£3
Hot Chocolate	£3.75
Pot of Tea with choice of blends	£3.25

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