

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	£7.25	Fresh Crab & Avocado Salad [starter] £13.50 [mains] £28 with Heritage tomato & lime dressing
Fresh Asparagus (v/gf) with poached hens egg & hollandaise sauce	£11.50	Parma Ham & Buffalo Mozzarella (gf) £11 with tomato & basil salsa
Scottish Smoked Salmon with capers, onion & lemon	£11	Classic Prawn & Crayfish Tail Cocktail £11 with gem lettuce & Marie Rose sauce
Beetroot & Apple salad with toasted pistachio (vg/gf) & honey & mustard dressing	£9.50	

MAINS

Risotto Verde with fresh asparagus, lemon & garden peas (vg)	£19
Creamy Linguine with Prosciutto , wilted baby spinach, carbonara sauce	£19
Tagliatelle with Garlic Prawns , chilli & cherry tomatoes	£22
Pan-Fried Hake Fillet , sauce vierge & served with baby new potatoes & rocket leaves (gf)	£25
Chef's Special Fish & Shellfish Casserole in a rich bouillabaisse sauce (gf)	£25
Char-Grilled Veal Cutlet with sage and garlic butter served with Parmesan mash (gf)	£35
Mediterranean Tart with melted mozzarella, courgette, aubergine, red pepper, roast vine cherry tomatoes & served with rocket salad & pesto dressing (vg)	£20
Asian Style Glazed Duck Leg with ginger, red chilli & coriander served with Jasmin rice	£24
Pan-Seared Calves Liver with prosciutto and balsamic onions served with creamy mash (gf)	£25
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)	£22

SIDES – ALL AT £4.75 EACH

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

DESSERTS – £7.75

Plum & Almond Crumble with fresh custard
Raspberry & White Chocolate Brulee Cheesecake
Harry's Bar Classic Tiramisu with fresh raspberries
Belgian Chocolate Truffle Cake with light chocolate sauce (vg)

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	£40
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.