

DINING MENU

All Day Dining Menu available from 4.1.21

Please see Christmas Menus available from 3.12.20

BAR BITES

Toasted Mature Cheddar & Gammon Ham Sandwich £6.50 garnished with potato crisps	Chilli Con Carne topped with Sour Cream (gf) £13.50 & tomato & cucumber salsa served with braised rice
Roasted Red Pepper & Goats Cheese Ciabatta (v) £6.50 garnished with potato crisps	Deluxe Homemade Beef Burger £12.50 topped with smoked bacon, melted cheddar cheese, relish & gherkins
Open Smoked Salmon Sandwich on Granary Bread £6.50 served with lemon	Harry's Bar Platter [to share] £17.50 Oriental King prawns, vegetable samosa, cocktail sausages, duck spring rolls, hand-cut chips, served with selection of dips
Cocktail Sausages £6.95 coated in honey & whole grain mustard	
Finest English Fillet Steak Sandwich in Ciabatta £13 with onions, peppers and hand-cut chips	

STARTERS

Freshly Homemade Soup of the Day £6.25 served with artisan bread	Beetroot & Apple Salad (vg) (gf) £8.50 with grapes, toasted walnuts & tahini dressing
Atlantic Prawn Cocktail (gf) £9 with crisp lettuce, Marie Rose sauce & lemon	Grilled Aubergines, Courgettes & Slow Roasted Cherry Tomato (vg) £8.50 with toasted pine nuts
Parma Ham (gf) £9.25 with celeriac remoulade & capers	Salmon Gravlax (gf) £9.25 with pickled fennel, wholegrain mustard, honey & lime dressing
Chicken Liver & Rosemary Parfait £8.50 with toasted brioche & onion chutney	

MAINS

Grilled Fillet of Haddock (gf) £22 with Atlantic prawns & parsley butter, served with hand-cut chips	Wild Boar Sausages & Creamy Mash £15 with caramelised apple & onion gravy
Parmesan & Basil Crusted Salmon Fillet £22 with roasted red peppers, braised rice & basil oil	Char-grilled Cajun Supreme of Chicken (gf) £18.50 with new potatoes & a tomato & coriander salsa
Char-grilled Prime English Fillet Steak (gf) £27 with Bearnaise Sauce or Au Poivre, served with hand-cut chips	Braised Ox Cheek Bourguignon (gf) £19.25 served with button onions, mushrooms & dauphinoise potatoes
Pan Fried Calves Liver Masala (gf) £20 with melted onions & crispy pancetta, served with creamy mash	Pappardelle Pasta with Venison Ragout £17.95 with shaved parmesan
Harry's Bar Classic Cottage Pie (gf) £17.75 with braised lamb shank & ground beef, Gruyère mashed potato & served with minted peas & gravy	Spinach & Cherry Tomato Penne Pasta (v) £17 with feta cheese crumble
	Creamy Porcini Mushroom & Wild Garlic Risotto (vg) £17.50

PRIX FIXE MENU

2 COURSES £17 | 3 COURSES £20

Freshly Homemade Soup of the Day

Chicken Liver & Rosemary Parfait

with toasted brioche & onion chutney

Beetroot & Apple Salad (vg) (gf)

with grapes, toasted walnuts & tahini dressing

Grilled Fillet of Haddock (gf)

with Atlantic prawns & parsley butter, served with hand-cut chips

Spinach & Cherry Tomato Penne Pasta (v)

with feta cheese crumble

Harry's Bar Classic Cottage Pie (gf)

with braised lamb shank & ground beef, Gruyère mashed potato & served with minted peas & gravy

Harry's Bar Marsala Tiramisu with fresh raspberries

Classic Apple Tarte Tatin served with vanilla ice cream

Selection of Finest Ice Creams & Sorbets

(please ask your server for daily flavours available)

SIDES – ALL AT £3.75 EACH

Spinach with Garlic Butter | Minted Garden Peas

Fine Green Beans | Creamy Mashed Potatoes

Parsley Buttered New Potatoes

Dauphinoise Potatoes | Hand-cut Chips

Rocket & Parmesan Salad | Seasonal Mixed Salad

DESSERTS – £6.50

Harry's Bar Marsala Tiramisu with fresh raspberries

Sticky Toffee Pudding served with English custard

Classic Apple Tarte Tatin served with vanilla ice cream

Belgian Chocolate Truffle Cake (vg)

with chocolate sauce & fresh strawberries

Selection of Finest Ice Creams & Sorbets

(please ask your server for daily flavours available)

HARRY'S BAR CHEESE PLATTER £10

served with cheese biscuits & onion chutney

Selection of continental & British cheeses

(please ask your server)

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

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.

AY-EM-25/03/20

Head Chef - Aziouz Lammali