

## SAMPLE MENU

### STARTERS

Freshly Homemade Soup of the Day served with artisan bread	(vg)	6.25	Steamed Asparagus with Poached Hen Egg served with Hollandaise sauce	(v) (gf)	9.25
Atlantic Prawn Cocktail with crisp lettuce, Marie Rose sauce & lemon	(gf)	9.00	Chicken Liver & Rosemary Parfait with toasted brioche and onion chutney		8.50
Prosciutto & Buffalo Mozzarella with red pesto dressing	(gf)	9.00	Grilled Aubergines, Courgettes & Roasted Peppers with toasted pine nuts and basil oil dressing	(vg)	8.50

### MAINS

Moules Mariniere or Provencal served with hand-cut chips	(gf)	17.50	Risotto Verdi with Fresh Asparagus, broad beans, garden peas & mint pesto	(vg) (gf)	17.50
Grilled Seabream Fillet with roasted garlic, cherry tomatoes, fresh thyme and crushed new potatoes & spring onions	(gf)	22.00	Linguine Pomodoro with Buffalo Mozzarella and served with wild rocket	(v)	17.00
Char-grilled Prime English Fillet Steak with Béarnaise or au poivre sauce & hand cut chips		27.00	Grilled Marinated Chicken Supreme served on a classic Caesar salad		18.50
Calves Liver with crispy pancetta, melted shallots, Madeira jus & creamy mash	(gf)	20.00	Finest Cumberland Sausages with caramelised apple & onion gravy, served with creamy mashed potatoes		15.00

### SIDES all at 3.75 each

Creamy Mash : Hand-cut chips : Buttered new potatoes : Braised rice : Green beans : Minted garden peas  
Spinach with garlic butter : Rocket & Parmesan salad : Seasonal mixed salad : Tomato & sweet onion salad

### DESSERTS all at 6.50 each

Harry's Bar Marsala Tiramisu with fresh raspberries  
Tarte au Citron with fresh strawberry compote  
Belgian Chocolate Truffle Cake with chocolate sauce & fresh strawberries (vg)  
Finest Ice Creams (gf): Vanilla – chocolate – strawberry      Finest Sorbets (vg): Lemon – Blackcurrant – Mango

### Harry's Bar Cheese Platter 10.00

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

#### PRIX FIXE MENU - 2 courses 17.00 - 3 courses 20.00

Freshly Homemade Soup of the Day (vg)  
Chicken Liver & Rosemary Parfait with toasted brioche & onion chutney  
Grilled Aubergines, Courgettes & Roasted Peppers with toasted pine nuts and basil oil dressing (vg)

Moules Mariniere or Provencal served with hand-cut chips  
Grilled Marinated Chicken Supreme served on a classic Caesar salad  
Linguine Pomodoro Pasta with Buffalo Mozzarella and served with wild rocket

Harry's Bar Marsala Tiramisu with fresh raspberries or Tart au Citron with fresh strawberry compote

Head Chef: Aziouz Lammali (gf) – gluten free: (v) – vegetarian (vg) - vegan

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