

# A LA CARTE MENU

## SPECIALS OF THE DAY PLEASE ASK YOUR SERVER

### SPARKLING

<b>Prosecco Vaporeto NV</b> Veneto, Italy, 125ml	<b>£7.50</b>
<b>Perrier Jouët, Grand Brut NV</b> Harry's Bar House Champagne, 125ml	<b>£12.95</b>

### APERITIFS

<b>Prosecco Passion Royale</b> Harry's House Prosecco stirred gently with passion fruit puree & Passoa	<b>£9</b>
<b>Harry's G&amp;T of the Month</b> Served with Fever Tree Tonic Water	<b>from £11.50</b>
<b>Kir Royale</b> Perrier Jouet Grand Brut NV with a dash of Crème d'Cassis	<b>£12.95</b>

### COCKTAILS – £11.50

<b>Italicus Spritz</b> Italicus Rosolio di Beregamotto topped with Prosecco & served in a wine glass over ice garnished with 3 green olives
<b>Havana Sunrise</b> 3 year Havana Club, passoa, mango puree, lime juice & vanilla syrup, shaken well & topped with ginger beer & finished with a dehydrated slice of mango
<b>Drunk N'Smoky</b> Woodford Reserve (bacon infused) mixed with maple syrup & Angustura bitters, served over ice & garnished with a slice of grilled bacon
<b>Appletini</b> Absolut Vodka, Manzana Verde, apple juice, gum syrup & lime juice, shaken well and served in a chilled martini glass & garnished with an apple fan
<b>Red Velvet</b> Vanilla Absolut Vodka, raspberry puree, cranberry juice & lime juice shaken well, poured into a chilled martini glass & finished with a spiral of Grenadine

### SOFT DRINKS

<b>Coca Cola, Diet Coke</b>	<b>£3.50</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>£5</b>
<b>Harrogate Mineral Water, 750ml</b>	<b>£3.50</b>
<b>Harrogate Mineral Water, 330ml</b>	<b>£2</b>

### STARTERS

<b>Freshly Homemade Soup of the Day</b> served with artisan bread	<b>£6.25</b>	<b>Seared Tuna Carpaccio (gf)</b> with crème fraiche, homemade caper & olive tapenade	<b>£10</b>
<b>Fresh Crab Mousse with Chilli &amp; Coriander</b> served with mango chutney & toasted brioche	<b>£9.50</b>	<b>Prosciutto Ham (gf)</b> with buffalo mozzarella, avocado & basil oil	<b>£9.50</b>
<b>Fresh Asparagus with Poached Hens Egg (v) (gf)</b> hollandaise sauce & shaved parmesan	<b>£10</b>	<b>Grilled Aubergine &amp; Courgette Salad (vg) (gf)</b> with beef tomato, wild rocket & toasted pinenuts	<b>£9</b>

### PASTA & RISOTTO

<b>Linguine Mari e Monti</b> with fresh seafood and mushrooms	<b>£18.50</b>	<b>Risotto Primavera (vg) (gf)</b> with asparagus, peas, broad beans, lemon & fresh mint	<b>£17.50</b>
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### MAINS

<b>Lemon &amp; Parmesan Crusted Salmon Fillet</b> with fresh tomato & basil salsa & buttered new potatoes	<b>£23</b>	<b>Honey Glazed Asian Duck Leg (gf)</b> with ginger, chilli & coriander served with braised jasmine rice	<b>£20</b>
<b>Grilled Sea Bream Fillet (gf)</b> with roasted garlic, baby fennel & fresh chilli served with spring onion mash	<b>£23</b>	<b>Harry's Bar Classic Cottage Pie: Braised Lamb Shoulder &amp; Ground Beef (gf)</b> with mature cheddar mashed potato topping, minted peas & gravy	<b>£18.50</b>
<b>Char-Grilled Prime English Fillet Steak (gf)</b> served with Bearnaise or Au Poivre sauce & hand-cut chips	<b>£29.50</b>	<b>Finest Country Pork Sausages</b> with caramelised apple, served with creamy mash & onion gravy	<b>£17.50</b>
<b>Seared Calves Liver (gf)</b> with crispy pancetta, served with creamy mash & shallot jus	<b>£22</b>		

### SIDES – ALL AT £3.75 EACH

Creamy Mash | Hand-cut chips | Buttered New Potatoes | Braised rice | Fine Green beans | Minted garden peas  
Spinach with garlic butter | Rocket & Parmesan salad | Seasonal mixed salad | Tomato & sweet onion salad

### DESSERTS – £7.25

<b>Harry's Bar Tiramisu</b> with fresh raspberries
<b>Strawberry Cheesecake</b> served with crème fraiche
<b>Sticky Toffee Pudding</b> with hot custard
<b>Belgian Chocolate Truffle Cake (vg)</b> served with chocolate sauce & fresh berries

**SELECTION OF FINEST ICE CREAM/SORBET:**  
**Ice Cream (gf) | Sorbet (vg)**  
Please ask your server for flavour choice

### CHEESE PLATTER £12

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
<b>Errazuriz, Late Harvest Sauvignon Blanc</b> Casablanca Valley, Chile, 2017	<b>£8.50</b> (125ml)	<b>£25</b> (37.5cl)
<b>Organic Petit Guiraud</b> Sauterns, Bordeaux, France, 2017		<b>£36</b> (37.5cl)
<b>Royal Tokaji, Late Harvest</b> Hungary, 2017		<b>£40</b> (50cl)

### PORT WINE

	Glass	Bottle
<b>Warre's Warrior, Finest Reserve</b>	<b>£6.50</b> (100ml)	<b>£37</b> (75cl)
<b>Dow's Quinta do Bomfim</b> Vintage 2010, Portugal	<b>£10</b>	<b>£75</b>

### LIQUEUR COFFEES & AFTER DINNER COCKTAILS

<b>Irish – Jameson Whiskey</b>	<b>£10.25</b>
<b>Calypso – Tia Maria Liqueur</b>	<b>£10.25</b>
<b>French – Martell VS Cognac</b>	<b>£10.25</b>
<b>Espresso Martini – Absolut Vodka, Kahlua &amp; Espresso with a splash of sugar</b>	<b>£11.50</b>
<b>Hazelnut Alexander – Martell VS, Frangelico, Cocoa liqueur</b> shaken with double cream	<b>£11.50</b>

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

### COFFEE & TEA SELECTION

<b>Americano</b>	<b>£3</b>
<b>Cappuccino</b>	<b>£3.25</b>
<b>Latte</b>	<b>£3.25</b>
<b>Macchiato</b>	<b>£3</b>
<b>Espresso</b>	<b>£2.50</b>
<b>Double Espresso</b>	<b>£3</b>
<b>Hot Chocolate</b>	<b>£3.25</b>
<b>Pot of Tea with choice of blends</b>	<b>£3</b>

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.