

# A LA CARTE MENU

## SPECIALS OF THE WEEK PLEASE ASK YOUR SERVER

### SPARKLING

<b>Prosecco Vaporeto NV</b> Veneto, Italy, 125ml	<b>£9</b>
<b>Perrier Jouët, Grand Brut NV</b> Harry's Bar House Champagne, 125ml	<b>£14.50</b>

### APERITIFS

<b>Harry's G&amp;T of the Month</b> Served with Fever Tree Tonic Water	<b>from £11.75</b>
<b>Kir Royale</b> Perrier Jouet Grand Brut NV with a dash of Crème d'Cassis	<b>£14.50</b>

### COCKTAILS – £13

<b>Lady of the House</b> Pisco, Aquafaba, fresh lime juice, peach puree, chamomile syrup & finished with frankincense bitters, shaken over ice & served in a coupe glass
<b>Maria's Mango Biche</b> Absolute Pepper Vodka, Olmeca Tequila, pineapple & lime juice, mango & raspberry puree, garnished with honey & chilli flakes
<b>French Martini</b> Absolut Vodka, Chambord & pineapple juice, shaken & double strained, garnished with dehydrated pineapple & served in a coupe glass
<b>Rum Me Down Gently</b> Havana 7 Rum, apple juice, strawberry puree, rooibos syrup, topped with ginger ale & garnished with fresh basil, served in a rocks glass over ice
<b>Rhubarb Bramble</b> Beefeater Rhubarb Pink Gin, fresh lemon juice, sugar syrup and cassis, double strained over ice & served in a rocks glass
<b>Cucumber Margarita</b> Olmeca Tequila Blanco, Triple Sec, fresh lime juice & Aqua Riva Agave syrup, shaken, double strained & served in a rocks glass with a salt & chilli rum, garnished with lime & cucumber

### 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>Mineral Water</b> , Still / Sparkling 750ml	<b>£3.50</b>
<b>Minteral Water</b> , Still / Sparkling 330ml	<b>£2</b>

### STARTERS

<b>Freshly Homemade Soup of the Day (v)</b> served with artisan bread	<b>£7.25</b>	<b>Smoked Duck Carpaccio (gf)</b> with fennel, fresh orange & honey vinaigrette	<b>£9.75</b>
<b>Creamy Garlic Wild Mushroom Crostini (v)</b> with Dolcelatte, glazed balsamic & rocket salad	<b>£9.50</b>	<b>Salmon Gravlax (gf)</b> with mustard celeriac remoulade & baby watercress	<b>£10</b>
<b>Grilled Artichoke Cup (vg, gf)</b> with sweet peppers, toasted pine nuts on rocket salad & glazed balsamic	<b>£9.50</b>	<b>Port and Chicken Liver Pâté</b> with toasted brioche & red onion marmalade	<b>£9.50</b>

### MAINS

<b>Roasted Butternut Squash &amp; Sage Risotto</b> with toasted nuts (vg)	[starter] <b>£10</b>	[mains] <b>£18</b>
<b>Pappardelle</b> with Slow Cooked Duck & Chestnut Ragu, parmesan cheese		<b>£19</b>
<b>Rigatoni Arrabbiata</b> with Calamari & wilted baby spinach		<b>£19</b>
<b>Roasted Cod Fillet</b> with cockles in a creamy white wine sauce served with hand-cut chips (gf)		<b>£24</b>
<b>Spanish Garlic Prawns</b> with Chorizo, sweet peppers & saffron rice (gf)		<b>£24</b>
<b>Char-grilled Lamb Cutlets</b> served with dauphinoise potatoes with a redcurrant & port jus		<b>£33</b>
<b>Mediterranean Tart</b> with melted mozzarella, courgette, aubergine, red pepper, roast vine cherry tomatoes & served with rocket salad & pesto dressing (vg)		<b>£20</b>
<b>Pan Seared Calves Liver &amp; Pancetta</b> with creamy mash & a shallot & Madeira jus		<b>£23</b>
<b>Roasted Guinea Fowl</b> with spiced dried fruits & served with Dauphinoise potatoes (gf)		<b>£23</b>
<b>Char-grilled Prime English Fillet Steak</b> served with Béarnaise or au poivre sauce & hand-cut chips (gf)		<b>£33</b>
<b>Harry's Bar Classic Cottage Pie</b> braised lamb shoulder & ground beef with mature cheddar mashed potato topping, minted peas & gravy (gf)		<b>£20</b>

### SIDES – ALL AT £4.50 EACH

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

### DESSERTS – £7.50

<b>Orange &amp; Raisin Brioche Pudding</b> served with fresh custard
<b>Sicilian Lemon Cheesecake</b> with fresh berries and cream
<b>Harry's Bar Classic Tiramisu</b> with fresh raspberries
<b>Belgian Chocolate Truffle Cake</b> 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
<b>Errazuriz, Late Harvest Sauvignon Blanc</b> Casablanca Valley, Chile, 2019	<b>£10</b> (125ml)	<b>£30</b> (37.5cl)
<b>Organic Petit Guiraud</b> Sauternes, Bordeaux, France, 2017		<b>£36</b> (37.5cl)
<b>Royal Tokaji, Late Harvest</b> Hungary, 2018		<b>£40</b> (50cl)

### PORT WINE

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

### LIQUEUR COFFEES & AFTER DINNER COCKTAILS

<b>Irish – Jameson Whiskey</b>	<b>£11.50</b>
<b>Calypso – Tia Maria Liqueur</b>	<b>£11.50</b>
<b>French – Martell VS Cognac</b>	<b>£11.50</b>
<b>Hazelnut &amp; Coffee Martini</b> Kahlua Coffee Liqueur, Frangelico & espresso coffee, shaken & double strained & served in a coupe glass	<b>£13</b>
<b>Apple Crumble Old Fashioned</b> Woodford Reserve infused with apple, nutmeg & cinnamon, sugar syrup & chocolate bitters stirred easy over ice & served in a rocks glass	<b>£13</b>

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

### COFFEE & TEA SELECTION

<b>Americano</b>	<b>£3.25</b>
<b>Cappuccino</b>	<b>£3.75</b>
<b>Latte</b>	<b>£3.75</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>£3.75</b>
<b>Pot of Tea</b> with choice of blends	<b>£3.25</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.