

A LA CARTE MENU

SPECIALS OF THE DAY PLEASE ASK YOUR SERVER

SPARKLING

Prosecco Vaporeto NV Veneto, Italy, 125ml	£7.50
Perrier Jouët, Grand Brut NV Harry's Bar House Champagne, 125ml	£12

APERITIFS

Bellini Heavenly blend of fresh peach juice & Prosecco	£9
Harry's G&T of the Month Served with Fever Tree Tonic Water	from £11.50
Kir Royale Perrier Jouet Grand Brut NV with a dash of Crème d'Cassis	£12

COCKTAILS

Spiced Rum Mule Havana Club Especial, shaken with fresh lime & ginger syrup, topped up with our favourite Fever Tree ginger beer with a drop of bitters to finish	£10.75
The Perfect Manhattan Rye Whiskey, sweet & dry vermouth with a dash of orange bitters	£11.50
Apple & Toffee Martini Absolut Vodka, Green Apple Liqueur & toffee syrup shaken over ice & topped up with cloudy apple juice	£11.50
Lychee Martini Absolut Vodka, Briottet Lychee Liqueur & fresh lime juice shaken over ice & strained into a chilled Martini glass	£11.50
Ginalong Beefeater Gin, muddled cucumber & fresh lemon juice, Midori, basil liqueur, all shaken with apple juice & served long	£11.75

SOFT DRINKS

Coca Cola, Diet Coke	£3.50
Fever Tree Soft Drinks	£3
Freshly Squeezed Orange Juice	£3.50
Pressed Cloudy Apple Juice	£3
Virgin Mary Tomato juice shaken over ice with Harry's House Virgin Mary Mix	£5
Hildon Mineral Water, 750ml	£3.50
Hildon Mineral Water, 330ml	£2

STARTERS

Freshly Homemade Soup of the Day served with artisan bread	£6.25	Wild Mushroom & Stilton Tartlet (v) with baby spinach & garlic vinaigrette	£9
Seared King Scallops (gf) with creamed leak and prosciutto	£12	Carpaccio of Beetroot with Rocket, Apple & Walnut Salad (vg) with orange mustard dressing	£9
Atlantic Prawn & Scottish Smoked Salmon (gf) with dill and lime aioli	£9.50	Chicken Liver & Porcini Mushroom Pâté with toasted brioche and red onion chutney	£8.50
Smoked Duck Carpaccio (gf) with pomegranate, wild rocket and shaved Pecorino	£9.50		

PASTA & RISOTTO

Fresh Salmon & Baby Leek Fettuccine Carbonara	£18.50	Chorizo & Spring Onion Rigatoni with fresh tomato sauce	£18
Butternut Squash & Sage Risotto (vg) (gf) with roasted pine nuts	£17.50		

MAINS

Grilled Lemon Sole Fillets with Brown Shrimps (gf) lemon & parsley butter served with hand cut chips	£22	Seared Calves Liver with Chorizo & Sweet Onions served with creamy mashed potatoes	£20
Cod Fillet with Homemade Harissa Crust with roasted peppers & coriander salsa, served with saffron rice	£22	Char-Grilled Prime English Fillet Steak served with Bearnaise or Au Poivre sauce & hand-cut chips	£27
Jacobs Ladder Braised Beef Short Rib Bourguignon (gf) served with Dauphinoise potatoes	£22	Harry's Bar Classic Cottage Pie: Braised Lamb Shoulder & Ground Beef (gf) with Gruyere mashed potato topping, minted peas & gravy	£18.50
Asian Honey Glazed Pork Belly (gf) served with braised Jasmine rice	£20	Finest Country Pork Sausages with Caramelised onions topped with crispy smoked pancetta & served with creamy mash	£15.50
Roasted Guinea Fowl with Orange, Dried Apricot & Ginger (gf) served with Dauphinoise potatoes	£20	Lentils, Sweet Potato & Spinach Casserole (vg) (gf) served with braised rice	£16.50

SIDES – ALL AT £3.75 EACH

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

DESSERTS – £6.50

Harry's Bar Tiramisu with Marsala and Pistacio
Warm Brioche & Blueberry Pudding served with fresh custard
Belgian Chocolate Cheesecake with light chocolate sauce (vg)
Classic Lemon Meringue Pie (gf) served with fresh raspberries

SELECTION OF FINEST ICE CREAM/SORBET:

Ice Cream (gf) | Sorbet (vg)
Please ask your server for flavour choice

CHEESE PLATTER £10

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, 2017	£8.50 (125ml)	£25 (37.5cl)
Château du Myrat, Grand Cru Classe Sauternes, France, 2002		£40 (37.5cl)
Royal Tokaji, Late Harvest Hungary, 2016		£40 (50cl)

PORT WINE

	Glass	Bottle
Warre's Warrior, Finest Reserve	£6.50 (100ml)	£37 (75cl)
Dow's Quinta do Bomfim Vintage 2010, Portugal	£10	£70

LIQUEUR COFFEES & AFTER DINNER COCKTAILS

Irish – Jameson Whiskey	£10.25
Calypso – Tia Maria Liqueur	£10.25
French – Martell VS Cognac	£10.25
Espresso Martini – Absolut Vodka, Kahlua & Espresso with a splash of sugar	£9.75
Hazelnut Alexander – Martell VS, Frangelico, Cocoa liqueur shaken with double cream	£11.50

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

COFFEE & TEA SELECTION

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

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.