

A LA CARTE MENU

SPECIALS OF THE WEEK

PLEASE ASK YOUR SERVER

SPARKLING

Prosecco Vaporeto NV Veneto, Italy, 125ml	£8
Perrier Jouët, Grand Brut NV Harry's Bar House Champagne, 125ml	£13.95

APERITIFS

Prosecco Passion Royale Harry's House Prosecco stirred gently with passion fruit puree & Passoa	£9.50
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	£13.95

COCKTAILS – £11.50

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

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
Harrogate Mineral Water, 750ml	£3.50
Harrogate Mineral Water, 330ml	£2

STARTERS

Freshly Homemade Soup of the Day served with artisan bread	£6.25	Seared Tuna Carpaccio (gf) with crème fraiche, homemade caper & olive tapenade	£10.50
Fresh Crab Mousse with Chilli & Coriander served with mango chutney & toasted brioche	£10.50	Prosciutto Ham (gf) with buffalo mozzarella, avocado & basil oil	£10.50
Fresh Asparagus with Poached Hens Egg (v) (gf) hollandaise sauce & shaved parmesan	£10.50	Grilled Aubergine & Courgette Salad (vg) (gf) with beef tomato, wild rocket & toasted pinenuts	£9.50

PASTA & RISOTTO

Linguine Mari e Monti with fresh seafood and mushrooms	£19	Spicy Chorizo roast pepper and spring onion Rigatoni	£18.50
Risotto Primavera (vg) (gf) with asparagus, peas, broad beans, lemon & fresh mint	£18		

MAINS

Lemon & Parmesan Crusted Salmon Fillet with fresh tomato & basil salsa & buttered new potatoes	£23.50	Honey Glazed Asian Duck Leg (gf) with ginger, chilli & coriander served with braised jasmine rice	£21
Grilled Sea Bream Fillet (gf) with roasted garlic, baby fennel & fresh chilli served with spring onion mash	£23.50	Harry's Bar Classic Cottage Pie: Braised Lamb Shoulder & Ground Beef (gf) with mature cheddar mashed potato topping, minted peas & gravy	£20
Char-Grilled Prime English Fillet Steak (gf) served with Bearnaise or Au Poivre sauce & hand-cut chips	£30	Finest Country Pork Sausages with caramelised apple, served with creamy mash & onion gravy	£18
Seared Calves Liver (gf) with crispy pancetta, served with creamy mash & shallot jus	£23		

SIDES – ALL AT £4.50 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 – £7.50

Harry's Bar Tiramisu with fresh raspberries
Strawberry Cheesecake served with crème fraiche
Sticky Toffee Pudding with hot custard
Belgian Chocolate Truffle Cake (vg) 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 £12.50

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

PORT WINE

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

LIQUEUR COFFEES & AFTER DINNER COCKTAILS

Irish – Jameson Whiskey	£11
Calypso – Tia Maria Liqueur	£11
French – Martell VS Cognac	£11
Espresso Martini – Absolut Vodka, Kahlua & Espresso with a splash of sugar	£11.50
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	£3.25
Cappuccino	£3.75
Latte	£3.75
Macchiato	£3
Espresso	£2.50
Double Espresso	£3
Hot Chocolate	£3.75
Pot of Tea with choice of blends	£3.25

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.