

Small Plates

Charcoal-Grilled Courgette (V) £10

caramelised peach, whipped ricotta, mint, lemon, toasted pine nut (M,N,SD,MU)
vegan option available

Crispy Whitebait £8

marie rose mayonnaise (GL,M,EG,FI,MU)

Scotch Egg £10

piccalilli (GL,M,EG,SD,MU)

Fried Karaage Chicken £9

sriracha mayo, spring onion (GL,M,EG,SS,SD,MU,SO)

Heritage Tomato Tart (V) £12

caramelised shallots, chive cream fraîche (GL,M,EG,SD)
vegan option available

Harry's Prawn Cocktail £11

avocado puree, king prawn, baby gem lettuce, bloody mary sauce, cherry tomatoes (M,EG,CE,SD,MU,CR)

Large Plates

10oz Aged Rump Steak £29.50

served with skin on fries, dressed watercress, crispy onions (GL,SD,MU)

Buttermilk Fried Chicken Burger £18.50

gochujang mayo, kimchi, lettuce, pickled onions, brioche bun, skin on fries (GL,M,EG,FI,SS,SD,MU,SO)

Harry's Burger £18.50

hand-pressed beef patty, pickled onions, cheddar cheese, lettuce, gherkins, burger sauce, brioche bun, skin on fries (GL,M,EG,CE,SD,MU)

Caesar Salad £14

shaved parmesan, rosemary croutons, boiled hen's egg, anchovies, caesar dressing (GL,M,EG,FI,SD,MU,SO)

Add Grilled Chicken or Halloumi for £5

Grilled Lamb Skewers £20

creamy chickpea puree, crispy khobez bread, mint yoghurt, preserved lemon, pomegranate, feta (GL,M,SS,SD)

Grilled Chicken Shish Skewers £20

red onion, cucumber, red cabbage & pomegranate salad, onion seed flatbread, tzatziki, red pepper & chilli dip (GL,M,SD,MU)

Ale Battered Haddock £20

chunky chips, crushed peas, tartare sauce, chip shop curry sauce (GL,M,EG,FI,SD,MU)

Homemade Pappardelle (V) £18

lightly charred peas, pistachio pesto, fresh mint, lemon, shaved parmesan (GL,M,EG,NU,SD)

Miso Aubergine (VE) £18

aubergine puree, mango chilli salsa, chickpea, sweet potato crisps, vegan feta (SS,SD,SO)

Desserts

Mango & Passionfruit Pavlova £10

passionfruit cream, lime zest, passionfruit cream (GL,M,EG)

Vanilla Crème Brûlée £10

pistachio biscotti (GL,M,N,EG)

Caramelised Apple Tart £10

crisp puff pastry, vegan vanilla ice cream (GL,SO)

Basque Cheesecake £10

mixed berry compote, vanilla chantilly (GL,M,EG)

Classic Tiramisu £10

mascarpone mousse, crisis coffee syrup, amaretti biscuit, cocoa (GL,M,N,EG,SO)

Please inform your server of any allergies or intolerances before placing your order. All produce is prepared in an area where allergens are present.

Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen.

Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

(V) Vegetarian | (VE) Vegan | (GL) Gluten | (M) Milk | (N) Nuts | (P) Peanuts | (EG) Egg | (CE) Celery | (FI) Fish | (SS) Sesame | (SD) Sulphur Dioxide | (MU) Mustard | (SO) Soya | (CR) Crustaceans | (MO) Molluscs