

Nibbles

Mixed Olives £5

(SD)

Grilled Focaccia £7

olive oil & balsamic (GL,SD)

Feta & Cream Cheese Stuffed Peppers £6

(M)

Fried Karaage Chicken £9

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

Rose Harissa Nuts £4.50

(N,P)

Whipped Cod's Roe Dip £7.50

crispy flatbread, pickled cucumber (GL,FI)

Crispy Whitebait £8

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

Jalapeño Houmous £7

grilled flatbread (GL,SS,SD)

Small Plates

Crispy Fried Calamari £11

sriracha mayonnaise (GL,EG,SD,MU,SO,MO)

Heritage Tomato Tart (V) £12

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

Scotch Egg £10

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

Chicken & Ham Terrine £12

corn fed chicken, ham & spring onion terrine, truffle mayo, crispy chicken skin, fig relish (GL,EG,SD,MU)

Harry's Prawn Cocktail £11

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

Citrus-Cured Mackerel £12

smoked mackerel pâté, compressed cucumber, apple, buttermilk dressing (GL,M,FI,SD,MU)

Charcoal-Grilled Courgette (V) £10

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

Sharing Plates

Charcuterie Selection £20

marinated bocconcini, grilled antipasti, pickle, grilled flatbread (GL,M,CE,SD,MU)

Mezze Sharing Plate (V) £20

grilled halloumi, honey and sesame feta rolls, falafels, houmous, vine leaves, chargrilled flatbread, smoked aubergine (GL,M,SD,SS)

From The Charcoal

Our guests may come from far and wide, but our ingredients don't. All our meat is sourced locally, aged for 30 days in a bespoke Himalayan Salt Chamber whilst whole on the bone, and then sliced to perfection.

8oz Bavette Steak £25

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

10oz Aged Rump Steak £29.50

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

8oz Aged Sirloin Steak £35

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

10oz Aged Pork Chop £21.50

burnt apple puree, skin on fries & dressed watercress, crispy onions (GL,M,SD,MU)

Add a grilled tiger prawn (CR) to your steak or pork chop £4 each

Butter & Sauces

Smoked Garlic Butter (M) £3.50

Truffle Butter (M) £3.50

Café de Paris Butter (M,FI,SD,MU) £3.50

Peppercorn (M,SD) £4

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)

Add bacon £1.50 or BBQ brisket £2 to your burger

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)

Grilled Tiger Prawn Skewer £24

harissa mayo, fennel & watercress salad, confit garlic oil (EG,CE,SD,MU,CR)

Charcoal-Grilled ½ Chicken £25

Marinated in lemon, garlic, and warm spices, then grilled over charcoal for a deep smoky finish. Served with crisp Koffmann's fries, dressed watercress, lemon aioli. (EG,SD,MU)

(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

An optional 10% service charge will be added to your bill. Prices include VAT.

From The Charcoal

Whole Grilled Sea Bass £29.50

roast new potatoes, caper and lemon butter, watercress and fennel salad (M,FI,SD,MU)
(Cooked whole with bones in)

Grilled Lamb Rump £26

creamed mash potato, broad bean, leek and pea fricassee, minted lamb jus (M,SD,MU)

Large Plates

Ale Battered Haddock £20

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

Vegan Burger (VE) £18.50

houmous, chopped avocado, vegan smoked applewood cheddar, vegan brioche bun, skin on fries (GL,SS,SD,SO)

Grilled Salmon Fillet £28

wilted spring cabbage shellfish bisque, samphire, mussel, crispy potato (M,FI,SD,MU,CR,MO)

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)

Salads

Upgrade any salad with Hot Smoked Salmon £6, Grilled Chicken or Halloumi £5

Superfood Salad (V) £14

bulgur wheat, feta, beetroot, pomegranate, avocado, edamame, preserved lemon dressing (GL,M,CE,SD,MU,SO)

Caesar Salad £14

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

Greek Salad (V) £15

tomatoes, crisp cucumbers, red onions, kalamata olives, and creamy feta cheese, finished with extra virgin olive oil, oregano (GL,M,SD,MU)

Sandwiches & Wraps

Available until 5pm

Fish Finger Sandwich £13

gem lettuce, tartare sauce, skin on fries (GL,M,EG,FI,SD,MU)

Harry's Vegetarian Club (V) £13

grilled vegetables, herb aioli, crushed avocado, tomatoes, skin on fries (GL,M,EG,SD,MU)

Vegan Wrap (VE) £12

chickpea & coriander falafel, spiced guacamole, vine tomato relish, skin on fries (GL,SD,SS)

Chicken Shawarma Wrap £14

grilled spiced chicken, houmous, tomato, baby gem lettuce, garlic sauce, skin on fries (GL,M,EG,SS,MU)

Harry's Club £15

grilled piri-piri chicken, smoked bacon, herb aioli, tomatoes, crushed avocado, skin on fries (GL,M,EG,MU)

Sides

Smoked Garlic New Potatoes £6 (M)

Creamy Mash Potato £6 (M)

Skin-on Koffmann's Fries £6 (M)

Baby Gem Caesar Side Salad £6 (M)

Chargrilled Tenderstem Broccoli with Toasted Hazelnuts £6.50 (M,N,SD,MU)

Mixed Heritage Tomato Salad with Balsamic £6 (SD,MU)

Sweet Potato Fries £7

Truffle and Parmesan Fries £6.50 (M)

Grilled Romano Peppers with Toasted Almonds £6 (N,SD,MU)

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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.

An optional 10% service charge will be added to your bill. Prices include VAT.