Harry's
BAR&KITCHEN

Room Service Menu

Small Plates

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)*

Charcoal-Grilled Courgette (V) £10
caramelised peach, whipped ricotta, mint, lemon, toasted pine nut *(M,N,SD,MU)*
vegan option available

Large Plates

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)*

Ale Battered Haddock £20
chunky chips, crushed peas, tartare sauce, chip shop curry sauce *(GL,M,EG,FI,SD,MU)*

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)

10oz Aged Pork Chop £21.50
burnt apple puree, skin on fries & dressed watercress, crispy onions *(GL,M,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)*

Cheeseboard £12.50
selection of 3 local cheeses, quince paste, chutney and frozen grapes (GL,M,CE,SD,MU)

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)*

Caramelised Apple Tart £10
crisp puff pastry, vegan vanilla ice cream *(GL,SO)*

All room service orders will incur a £7 tray charge

(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.