

Nibbles

Mixed olives £4.50 Rose Harissa nuts £3.50
(N)

Feta & cream cheese stuffed peppers £4.50
(M)

Whipped smoked cod's roe £5
Cucumber dressing, seaweed, grilled flatbread
(GL,FI,M,MU,SD)

Grilled sourdough, salted butter & crispy onions £5
(GL,M)

Crispy beef croquettes, smoked garlic aioli £6.50
(GL,M,MU,EG)

Chef's Recommendation!

SHARING - Selection of Cobble Lane
charcuterie, marinated bocconcini, grilled
antipasti, pickle £20
(CE,GL,M,MU,SD)

Small Plates

Burrata (V) £14
Basil & lemon pesto, pomegranate, toasted
pinenuts, maple dressing & grilled garlic sourdough
(GL,M,NU,SD)

Crispy Fried Calamari £10
Sriracha mayonnaise
(GL,CR,MU,EG,SD,SO)

Isle of Wight Tomato (VE) £9
Chopped avocado, whipped tofu, basil oil
(SD,SO)

Ham Hock & Spring Onion Terrine £10
Watercress, apple salad, roasted apple purée,
crispy shallot
(M,SD,CE,MU)

Coal Roasted Ware Beetroot (V) £10
Goat's cheese mousse, maple walnuts,
garden herbs
(M,N,SD) Available as Vegan

From The Charcoal

Our guests may come from far and wide - unlike our ingredients. All our meat is sourced locally from The Buckingham Butchers who also source locally, including our charcuterie! Our steaks are aged for 30 days in a bespoke Himalayan Salt Chamber whilst whole on the bone and then sliced to perfection.

8oz Aged Sirloin Steak £30

Served with cajun fries & dressed
watercress, crispy onion (CE,GL,MU,SD)

10oz Aged Rump Steak £25

Served with cajun fries & dressed
watercress, crispy onion (CE,GL,MU,SD)

10oz Aged Pork Chop £18.50

Apple & wholegrain mustard chutney,
cajun fries & dressed watercress,
crispy onion
(MU,SD,M,CE,GL)

Add a grilled tiger prawn to your
steak £4 each

Harry's Burger £20

Hand pressed beef patty, BBQ brisket,
cheddar cheese, onion rings, baby gem
lettuce, tomato, burger sauce, brioche
bun with Cajun fries
(CE,GL,EG,M,MU)

Bacon & Cheese Burger £18.50

Hand pressed beef patty, crispy onions,
cheddar cheese, baby gem lettuce,
burger sauce, brioche bun with Cajun
fries (CE,GL,EG,M,MU)

Vegan Burger (VE) £18

Beetroot hummus, chopped avocado,
vegan smoked gouda cheese, vegan
bun & cajun fries
(GL,SD,SS,SO)

Grilled Chicken

Lemon & Thyme Burger £16.50
Chopped avocado, brioche bun with
Cajun fries (CE,GL,EG,M,MU)

Grilled Tiger Prawn Skewer £23

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

Grilled Halloumi & Vegetable Skewers £16.50

Onion flat bread, courgette &
carrot salad, baba ganoush
pine nuts & mint yoghurt
(GL,M,SD,N)

Lamb Kofta £18.50

Onion flat bread, courgette &
carrot salad, feta, baba ganoush, pine
nuts & mint yoghurt
(GL,M,SD,NU)

Pomegranate Glazed Grilled Chicken £17.50

Onion flat bread, fennel & red onion
salad, baba ganoush, mint yoghurt
(GL,EG,M,SD)

Butter & Sauces £3.50

Harissa butter (CE,M)

Peppercorn (CE,M,SD)

Chimichurri salsa (SD)

Large Plates

Harissa Roasted Aubergine (V) £15

Crispy chickpeas, baba ganoush, herb garlic yoghurt, fennel, pomegranate, cucumber salad

(M) Available as Vegan Option

Ale Battered Haddock £18.50

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

Kiln Roasted Smoked Salmon Fish Cake £18.50

Fennel jam, herb aioli, chargrilled tenderstem broccoli, dressed watercress
(CE,GL,FI,M,MU)

Miso Glazed Cod £24.50

Sesame & ginger black rice, Pak choi, Ponzu broth
(GL,FI,SO,SS, SD,CR,CE)

Superfood Salad (V) £12

Quinoa, feta, beetroot, pomegranate, edamame, preserved lemon dressing
(Add Chicken or Halloumi £5)
(CE,M,MU,SD,SO)

Caesar Salad (V) £12.50

Shaved parmesan, rosemary croutons, boiled hens' egg
(Add Chicken or Halloumi £5)
(GL,EG,FI,M,MU,SO,SD)

Sandwiches & Wraps

(Available until 5pm)

Harry's Club £13

Grilled Piri-Piri chicken, smoked bacon, crushed avocado & fries (GL,M,EG,MU)

Harry's Vegetarian Club £12 (V)

Grilled vegetables, herb aioli, crushed avocado & fries
(GL,MU,EG,SD)

Vegan Wrap £10 (VE)

Chickpea & coriander falafel, spiced guacamole, vine tomato relish & fries (GL,SD)

Fish Finger Sandwich £12

Gem lettuce, tartare sauce & fries (GL,FI,EG,MU,SD)

Open Sandwich of Grilled Vegetables £10 (V)

Basil pesto, mozzarella (GL,M,NU)

Sides £5

Harissa Roasted Carrots (V)

(M,MU,SD)

Greens with garlic & herb butter (V)

(M)

Cajun Fries (V)

Sweet potato fries (V)

Onion Rings

(GL,SD)

Truffle & parmesan fries (V) £6.50

(M)

Smoked garlic baby potatoes (V)

(M)

Grilled tenderstem broccoli (VE)

(MU,SD)

Mash (V)

(M)

Rocket & parmesan salad (V)

(M,SD)

Dressed baby gem lettuce & caesar dressing with parmesan (V)
(M,EG,MU,SD,FI)

Harry's History

Frederick Denny, a local business man who made his fortune in the bacon trade (hence our wonderful charcuterie board & ham hock terrine!) commissioned the build of our spectacular Manor House. The grounds were important to the Denny's so they employed 16 gardeners who ensured the gardens yielded produce all year round. The Restaurant is aptly named after the Head Gardener, Harry Thrower who was the father of the famous TV gardener Percy Thrower!

V) = vegetarian | (VE) = vegan | (GL) Gluten | (M) milk | (N) nuts | (EG) Egg | (CE) Celery | (FI) Fish | (SS) Sesame | (SD) Sulphur Dioxide | (MU) Mustard | (SO) Soya | (CR) Crustaceans | (MO) Molluscs



Just let us know if you'd like gluten-free bread. We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Before placing your order please inform a member of the team if anyone in your party has a food allergy.

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