

Starters

Burrata (V)

Hazelnut dressing, Sage,
Homemade focaccia (D)(N)
£12

Goat's Cheese (V)

Roasted beetroot, Maple walnuts,
Goat's cheese & Herb yoghurt (D)(N)
£8

Smoked Salmon

Cucumber dressing, Black pepper,
Mascarpone(D)
£9.50

Ham Hock Terrine

Apricot pistachio, Dill pickles (N)
£8

Heirloom Tomato (V)

Avocado purée, Sherry vinegar, Garden herbs
£8

Sides

Parmesan fries (D)(V)

Sweet potato fries & Garlic aioli (V)

Seasonal buttered greens & Toasted almonds
(N)(D)(V)

Crushed new potatoes, Salsa verde (D)

£5

#CookForUKRAINE

#CookForUkraine started off as an idea between Chef friends with a mutual love of food and a desire to help those in need. We would welcome any donation added to your bill at the end of your meal with all proceeds going directly to this very worthy cause.

Mains

8oz Aged Sirloin Steak (GF)

£29

8oz Aged Ribeye Steak (GF)

£32

All steaks are served with house fries, buttered mushroom, tomato & wild rocket (D)

Butter & Sauces

Peppercorn | Piri-Piri butter (D)
£3.50

Stone Bass

Courgette, Preserved lemon, Pearl barley
£20

Roasted Chicken Breast

Chorizo, Butternut squash purée,
Toasted hazelnuts (N)
£23

Beef Brisket

48hr Beef brisket, Creamy mash, Confit carrot,
Crispy onion, Braised juice (D)
£26

BBQ Harissa Cauliflower (VE)

Puffed wild rice, Herb emulsion,
Cauliflower purée (VE)(N)
£14.00

Harry's Burger

8oz Aberdeen Angus beef patty, Mature cheddar, Bacon, Brioche bun
Beer braised onions & Fries (D)
£16.50

Vegan Burger (VE)

Beetroot relish, Baby spinach & Fries
£16

Sandwiches
(Available until 5:00PM)

Harry's Club

Grilled Piri-Piri chicken, Smoked bacon,
Crushed avocado & Fries
£13

Vegan Wrap (VE)

Chickpea & coriander falafel, Spiced guacamole,
Vine tomato relish
£10

Desserts

Brownie

Chocolate & orange brownie, White chocolate,
Blood orange sorbet (D)
£8

Pineapple & Passion Fruit Panna Cotta

Mojito compote, Lemon balm cress (D)
£7

Lemon Meringue Pie

Strawberry Ice Cream (D)
£7

Assorted English Cheeses

Crackers, Grapes, Chutney (D)
£9.50

Wines

White Wine

	175ml	250ml	Bottle
Casa Albali Verdejo-Sauvignon Blanc, Valdepenas, Spain	£6.00	£8.20	£23.50
Cullinan View Chenin Blanc, Western Cape, South Africa	£6.50	£8.50	£25.00
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy	£7.50	£9.50	£28.50
Nederburg The Manor Chardonnay, Western Cape, South Africa	£7.75	£10.00	£30.00
Pulpo Sauvignon Blanc, Marlborough, New Zealand	~	~	£34.00
Le Versant Viognier, Pays d'Oc, France	~	~	£32.00
Gavi del Comune di Gavi, Enrico Serafino, Italy	~	~	£39.00
Sancerre, La Gravelière, Joseph Mellot, France	~	~	£49.00

Red Wine

	175ml	250ml	Bottle
Casa Albali Tempranillo-Shiraz, Valdepeñas, Spain	£6.00	£8.20	£23.50
Berri Estate Merlot, Australia	£6.50	£8.75	£26.00
Son Excellence Cabernet Sauvignon, Pays d'Oc, France	£7.25	£10.00	£30.00
Portillo Malbec, Uco Valley, Mendoza, Argentina	£8.00	£10.50	£32.00
Don Jacobo Rioja Crianza, Bodegas Corral, Spain	~	~	£34.00
Flagstone Dragon Tree Cape Blend, Western Cape, South Africa	~	~	£36.00
Bourgogne Pinot Noir, Bouchard Aîné & Fils, France	~	~	£47.00
Chateau Saint Ange Saint Emilion Grand Cru, France	~	~	£49.00

Rose Wine

	175ml	250ml	Bottle
Belvino Pinot Grigio Rosato delle Venezie, Italy	£6.20	£8.50	£23.50
Short Mile Bay - Rose, Australia	£7.00	£9.00	£26.00
Vendange - White Zinfandel, California	£7.50	£9.50	£28.00
Fish Hoek Cinsault Rose, Western Cape, South Africa	~	~	£38.00

Champagnes & Sparkling

	125ml	Bottle
Conti D'Arco Prosecco Brut, Italy	£6.50	£32.00
Perrier Jouet Grand Brut, France	~	£75.00
Perrier Jouet Blason Rose, France	~	£110.00

(V) = vegetarian | (VE) = vegan | (GF) gluten free | (D) dairy | (N) nuts

A 10% service charged will be added to your bill. 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. Prices include VAT.