

Harry's Bar

Starters

Heritage Beetroot Salad (g/f) With Whipped Goats Cheese, Candid Walnuts, Orange Segments & Mixed Salad	7.50
Carrot & Ginger Soup (v) Garlic Croutons served with Warm Bread & Butter	6.50
Chicken Liver Pate With Caramelised Onions, Pickles & Ciabatta	7.50
Breaded Brie With Mixed Salad & Cranberry Sauce	7.50
King Prawns with Spicy Tomato Sauce King Prawns in a Spicy Tomato Sauce with Ciabatta	8.50
Prawn Cocktail Atlantic Prawns with Gem Lettuce & Marie-Rose Sauce with Bread & Butter	7.50
Smoked Salmon Bruschetta Smoked Salmon with Avocado Cream & Fresh Dill	8.00
Chicken Satay Marinated Chicken Skewers with Satay Sauce, Spring Onions & Chillies	7.50
Asian Calamari Crispy Coated Squid Dressed in Lemon, Coriander & Chilli, Served with a spicy mayo	8.00

Mains

8oz Deluxe Beef Burger	14.50
In a Toasted Brioche Bun, Maple Bacon, Smoked Applewood Cheddar, Pickle, Tomato, Gem Lettuce, Sweet Onion Mayo, Chipotle Sauce, Served with Fries & Coleslaw	
Halloumi & Mushroom Vegetarian Burger	13.50
In a Toasted Brioche Bun, served with Tomato, Gem Lettuce, Caramelised Onions, Fries & Coleslaw	
Sausage & Mash (g/f)	14.50
Cumberland Sausages served with Mashed Potato, Seasonal Greens & Onion Gravy	
Fish and Chips	15.50
Beer Battered Haddock served with Triple Cooked Chips, Garden Peas, Gherkin & Tartare Sauce	
Chicken Katsu Curry	15.50
Curried Breaded Chicken Breast, served with Yasmin Rice, Asian Broccoli, & Katsu Curry Sauce	
Teriyaki Salmon	18.50
Roasted Salmon Fillet with Asian Slaw, Baby Corn, Pak Choy, Egg Noodles & Teriyaki Sauce	
Roast Turkey	14.50
Roast Turkey served with Roast Potatoes, Seasonal Vegetables, Stuffing, Pigs in Blanket, Yorkshire Pudding & Gravy	
King Prawn Linguini	15.50
King Prawns & Atlantic Prawns in a Rich Tomato & Basil Sauce	
Red Thai King Prawn Curry (g/)	16.50
King Prawns, Pak Choy, Baby Corn, Spring Onions in a Red Thai Curry Sauce, Served with Yasmin Rice	
Chicken and Avocado & Bacon Salad (gf)	13.50
Mix Salad with Grilled Chicken Breast, Avocado, Bacon, Onions, Tomato, and Honey Mustard Dressing	
Roasted Sweet Potato (g/f) (ve)	12.00
With Quinoa, Beetroot, Candid Walnuts & Mixed Leaf Salad	
28-day Matured 10oz Sirloin Steak (gf)	26.00
Served with Triple Cooked Chips, Onion Rings, Mushroom & Grilled Tomato	
Peppercorn Sauce	2.00
Blue Cheese Sauce	2.00
Diane	2.00

PLEASE ASK YOUR SERVER REGARDING ANY ALLERGENS OR DIETARY REQUIREMENTS

Bar Food

Bar Food Served Mon – Friday 12-9pm Sunday 12- 6pm

Sharing Platters

Harry's Platter 19.50

Asian Style Calamari, Tempura Prawns, Chicken Satay Skewers, Mozzarella Sticks, Chicken Wings Served with Spicy Mayo, Sweet Chilli Sauce and Satay Sauce

Harry's Fish Platter 19.50

Breaded Scampi, Asian Style Calamari, Sauteed King Prawns, White-bait, Atlantic Prawns with Marie-Rose Sauce on Baby Gem with Spicy Mayo, Tartare Sauce and Sweet Chilli Sauce

Quesadillas 9.90 (V)/12.90

Grilled Flour Tortilla Filled with Spicy Chicken, Peppers, Onions, Cheese, or Vegetarian with Served Soured Cream and Guacamole dip

Baked Camembert (V) 12.00

Baked Camembert with Crusty Ciabatta Bread, Caramelised Red Onion Chutney and Cranberry sauce

Sandwiches

Smoked Salmon, Avocado and Gem Lettuce 7.50

Beer Battered Fish Fingers and Tartare Sauce 8.50

Avocado, Coleslaw and Cheese 7.50

Philly Cheese Steak Sandwich 8.50

Turkey, Stuffing & Cranberry 7.50

Grilled Tomato & Avocado 7.50

Brie & Cranberry 7.50

White, Granary or Gluten Free Bread

All Sandwiches served with salad garnish and salted Crisps

Salads

Heritage Beetroot Salad 12.00

With Whipped Goats Cheese, Walnuts, Orange & Mixed Leaf Salad

Chicken Avocado & Bacon Salad (gf) 13.50

Mix Salad with Grilled Chicken Breast, Avocado, Bacon, Onions, Tomato, and Honey Mustard Dressing

Roasted Sweet Potato 12.00

With Quinoa, Beetroot & Candid Walnuts & Mixed Leaf Salad

Please speak to a member of staff for any allergens or dietary requirements

Harry's Bar

Bar Food Served Mon – Saturday 12-9pm Sunday 12- 6

Deep Fried Calamari with Spicy Mayo	7.50
Mozzarella Sticks with Sweet Chilli Sauce(v)	6.50
Tempura King Prawns with Sweet Chilli Sauce	8.50
Chicken Satay Skewers Served with Satay Sauce	7.00
Sautéed King Prawns with Chorizo, Garlic and Olive (gf)	8.50
Red Wine Balsamic Chorizo & Caramelised Onions	8.50
Braised Sticky Pork Belly	7.50
Chicken Wings (with a choice of Plain BBQ or Sriracha) (gf)	5.90
Teriyaki Beef Strips	7.50
Halloumi Fries with Smoked Chilli Jam	6.00
Marinated Olives Sun Blushed Tomatoes and Bread (v)	4.00
Bruschetta Smoked Salmon & Avocado	4.50
White Rolls with Olive Oil and Balsamic Vinegar (v)	2.90
Grilled Halloumi (gf)(v)	4.50
Hummus and Pita Bread (v)	3.90
Sweet Potato Falafel with Chipotle Ketchup (v) (ve)	3.50
Skinny Fries (v)	3.50
Tripled Cooked Chunky Chips (gf)(v) (ve)	3.50

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Harrys Bar & Restaurant

Sunday Menu

Starters

Prawn Cocktail

Classic Prawn Cocktail with Baby Gem Marie-Rose Sauce

Carrot & Ginger Soup

With a Warm Bread Roll & Butter

Satay Chicken Skewers

Marinated Chicken Skewers with Satay Sauce Spring Onions and Chillies

Chicken Liver Pate

With Caramelised Onion, Pickles & Ciabatta

Heritage Beetroot Salad

With Goats Cheese, Walnuts, Orange & Mixed Salad

Mains

Traditional Roast Sirloin of Beef

Roast Turkey

Slow Cooked Roast Pork Belly

Trio of Meat Roast (£3.00)

All served with duck fat roast potatoes, honey glazed carrots, parsnips, greens, stuffing, yorkshire pudding and gravy

Cauliflower and Cheese Veggie roast (V)

Sides each £3.00

Honey Glazed Carrots

Honey Glazed Parsnips

Cauliflower Cheese

Roast Potatoes

Mix Greens

Yorkshire Puddings

Desserts

Waffles with Warm Berry Compote & Chantilly Cream

Apple Crumble with Custard

Triple Chocolate Brownie

Harrys Cheesecake

Selection of Ice Creams and Sorbets

Two Course 19.50 Three Course 23.50

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Harry's Bar

Desserts

Harrys Cheesecake	7.00
With fresh fruit, mint leaves, coulis	
Christmas Pudding	7.00
Served with Brandy Sauce	
Warm Triple Chocolate Brownie	7.00
Served with vanilla ice cream	
Apple Crumble	7.00
Served with Custard	
Waffles Berry Compote	7.00
With Chantilly Cream	
Cheese Board	9.50
A selection of Hard and Soft Cheeses with Crackers, Celery & Grapes	
Selection of Ice Creams or Sorbets (gf)	5.00
Vanilla, Strawberry, Chocolate, Caramel, Walnut, Mint Choc Chip, Raspberry Ripple, Rum and Raisin.	
Sorbets	
Orange, Raspberry, Lemon	

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