

HARRY'S RESTAURANT

A PLACE TO FEED THE SOUL

EST'D 1993

### Nibbles

3 for £15

GORDAL OLIVES (V) (GF) 4	PADRON PEPPERS (V) (GF) 5	HARRY'S ROASTED NUTS (V) (GF) 4
PORK BON BONS <i>N'duja Ketchup</i> 6	BOATYARD SOURDOUGH (V) <i>Butter</i> 4	DORSET PINK PEPPERCORN SALAMI (GF) 6

### Starters

TWICE BAKED CHEESE SOUFFLE (V) 9 <i>Barbers Mature Cheddar</i>	BURRATA (V) (GF) 9 <i>Grilled Peaches, Rocket, White Balsamic</i>	BRIXHAM WHITE CRAB ON TOAST 11 <i>Radishes, Dressed Crab</i>
CALAMARI 9 <i>Aioli</i>	BEEF CARPACCIO (GF) 11 <i>Dressing, Artichokes, Parmesan</i>	PORK & FENNEL MEATBALLS 9 <i>Tomato Sauce, Parmesan</i>
	TUNA TARTARE 10 <i>Chilli, Ginger, Soy &amp; Sesame Dressing, Crispy Sourdough</i>	

### Steaks

*Our steaks are sourced from Darts Farm Butchers and are dry aged for 35 days. Served with Fries, Watercress & Grilled Tomato*

FLAT IRON 6oz 18	TO SHARE TOMAHAWK 6 per 100g	SAUCES (GF) 3 <i>Brandy &amp; Peppercorn Sauce</i> <i>Garlic Butter</i> <i>Bearnaise</i> <i>Salsa Verdi</i> <i>Jack Daniels®</i>
FILLET 7oz 28	CHATEAUBRIAND 10 per 100g	
SIRLOIN 8oz 25	UPGRADES ½ LOBSTER (GF) <i>Garlic Butter</i> 16	
RIBEYE 10oz 26	MARROWBONE CANOES <i>Garlic Crumb</i> 6	
RUMP 12oz 26	TWO ST. EWES FRIED EGGS 3	
TBONE 18oz 30		

### Mains

PROVENÇAL VEGETABLES & GOATS CHEESE SALAD (V) (GF) 16 <i>Roast Chick Peas, Tahini Dressing</i>	MARKET FISH OF THE DAY POA <i>Please ask your waiter for details</i>	DARTS FARM RACK OF LAMB (GF) 22 <i>Crushed New Potatoes, Salsa Verdi</i>
PEA & HERB RISOTTO (GF) 17 <i>Westcombe Ricotta</i>	TAGLIATA (GF) 22 <i>Sirloin Steak, Rocket &amp; Parmesan Salad, Artichokes, Aged Balsamic Vinegar</i>	CHICKEN MILANESE 17 <i>Rocket &amp; Parmesan Salad, Garlic Butter</i>
	DEVON CRAB LINGUINE 18 <i>Chilli, Lemon, White Wine, Cherry Tomatoes</i>	

### Burgers & Sandwiches

*All served with Fries and Slaw*

FISHFINGER SANDWICH 15 <i>Farmhouse Loaf, Tartare, Rocket</i>	HARRY'S CLASSIC 17 <i>Beef Patty, House Pickles, Bacon, Harry's Burger Sauce, Cheese, Brioche Bun</i>	LOBSTER ROLL 23 <i>Butter Toasted Brioche Sub, Lobster Mayo</i>
FALAFEL FLAT (V) 15 <i>Dressed Cabbage, Coriander, Harissa Mayonnaise</i>		HFC 17 <i>Cornish Gouda, N'duja Ketchup, Roquito Peppers</i>

### Sides

FRIES (V) 4	SUMMER LEAF SALAD (GF) <i>Dressing</i> 4	ROASTED PROVENÇAL VEGETABLES (V) (GF) 4
ROCK FRIES <i>Truffle, Parmesan</i> 5	GREEN BEANS (V) (GF) <i>Butter, Lemon</i> 4	HERB SLAW (V) (GF) 4
CRUSHED BABY NEW POTATOES (GF) 4	CREAMED SPINACH (V) (GF) 5	ROASTED FIELD MUSHROOMS (V) (GF) 4 <i>Garlic Butter</i>
	MACARONI CHEESE (V) 7	

À LA CARTE MENU

MEET  
EAT  
DRINK

# Harry's Est: 1993 restaurant

MORNING  
NOON  
NIGHT

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## Puddings

<p><b>CHOCOLATE FONDANT</b> <sup>GF</sup> 9 <small>(PLEASE ALLOW 15 MINUTES)</small> <i>Vanilla Ice Cream</i></p> <p><b>APRICOT &amp; ALMOND FRANGIPANE TART</b> 8 <i>Double Cream</i></p> <p><b>HARRY'S TIRAMISU</b> 9 <i>Italian Coffee Trifle</i></p>	<p><b>LEMON POSSET</b> 8 <i>Butter Shortbread</i></p> <p><b>CHOC 'N' NUT SKILLET COOKIE</b> 9 <small>(PLEASE ALLOW 15 MINUTES)</small> <i>Nutella, Hazelnuts, Vanilla Ice Cream</i></p>	<p><b>ETON MESS SUNDAE</b> 9 <i>Strawberries, Meringue, Whipped Cream, Ice Cream</i></p> <p><b>SGROPPINO</b> 8 <i>Lemon Ice Cream, Limoncello, Black Sambuca, Prosecco</i></p> <p><b>CHEESE BOARD</b> 12 <i>Westcombe Cheddar, Rosary Goat, Isle of Wight Blue</i></p>
<b>Ice Creams</b>		
<p><b>VANILLA ICE CREAM</b> 6</p> <p><b>CHOCOLATE ICE CREAM</b> 6</p>	<p><b>ELDERFLOWER SORBET</b> 6</p> <p><b>LEMON ICE CREAM</b> 6</p>	<p><b>STRAWBERRY ICE CREAM</b> 6</p> <p><b>RASPBERRY SORBET</b> 6</p>

## After Dinner Drinks

<b>WHITE RUSSIAN</b> <i>Vodka, Kahlua, Cream</i>	8
<b>ESPRESSO MARTINI</b> <i>Grey Goose Vodka, Kahlua, Fresh Brewed Coffee</i>	10
<b>BRANDY ALEXANDER</b> <i>Remy Martin VSOP, Mozart, Cream</i>	9

## Coffees

<b>ESPRESSO</b>	1.5
<b>DOUBLE ESPRESSO</b>	1.8
<b>AMERICANO</b>	2
<b>LATTE</b>	2.2 / 2.4
<b>CAPPUCCINO</b>	2.2 / 2.4
<b>LIQUEUR COFFEE</b>	5.2
<b>HOT CHOCOLATE</b>	2.6
<b>MOCHACCINO</b>	2.6
<b>LARGE CAFETIERE</b>	4

## Teas

<b>ENGLISH BREAKFAST</b>	1.5
<b>PEPPERMINT</b>	1.5
<b>GREEN</b>	1.5
<b>EARL GREY</b>	1.5
<b>DECAF ENGLISH BREAKFAST</b>	1.5

## Straight Up

		SINGLE/DOUBLE
<b>MARTELL VS</b>	40%ABV	2.5/4
<b>REMY MARTIN</b>	40%ABV	5.3/9
<b>BAS ARMAGNAC</b>	40%ABV	5/9
<b>JAMESON</b>	40%ABV	2.5/4
<b>MAKER'S MARK</b>	45%ABV	3/5
<b>MONKEY SHOULDER</b>	40%ABV	4/7
<b>GENTLEMAN JACK</b>	40%ABV	4/7
<b>DALWHINNIE SINGLE MALT</b>	43%ABV	4/7
<b>RITTENHOUSE RYE</b>	50%ABV	4.5/8
<b>NIKKA WHISKEY FROM THE BARREL</b>	51.4%ABV	6/11
<b>DIPLOMATICO RESERVA RUM</b>	40%ABV	5/9
<b>CASAMIGOS ANEJO TEQUILA</b>	40%ABV	8/15
<b>PATRON SLIVER</b>	40%ABV	4.5/8
<b>PATRON XO CAF</b>	35%ABV	3.5/6
<b>WOODFORDS RYE</b>	50%ABV	4.5/8

## On The Rocks

		SINGLE/DOUBLE
<b>AMARETTO</b>	24%ABV	3.5/6
<b>LIMONCELLO</b>	29%ABV	3/5
<b>FRANGELICO</b>	20%ABV	2.5/4
<b>BAILEYS</b>	17%ABV	50ML /4
<b>TIA MARIA</b>	20%ABV	2.5/4
<b>MOZART CHOCOLATE CREAM</b>	17%ABV	50ML /3.5

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