

À LA CARTE MENU

MEET
EAT
DRINK

Harry's Est: 1993 restaurant

MORNING
NOON
NIGHT

HARRY'S RESTAURANT

A PLACE TO FEED THE SOUL

EST'D 1993

Nibbles

GORDAL OLIVES (V) (GF) 4

BOATYARD SOURDOUGH (V) *Butter* 4

HARRY'S ROASTED NUTS (V) (GF) 4

Starters

TWICE BAKED CHEESE SOUFFLE (V) 9
Barbers Mature Cheddar

JERUSALEM ARTICHOKE VELOUTE (V) (GF) 8
Crisps, White Truffle Oil

DUCK LIVER PARFAIT 10
Plum Chutney, Brioche Toast

CALAMARI 9
Aioli

BEEF CARPACCIO 11
Crispy Shallots, Truffle Dressing, Rocket, Parmesan

SMOKED SALMON (GF) 10
Crème Fraîche, Lemon, Dill

TRUFFLE ARANCINI 9
Truffle Mayonnaise, Parmesan

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
FILLET *7oz* 28
SIRLOIN *8oz* 25
RIBEYE *10oz* 26
RUMP *12oz* 26
TBONE *18oz* 30

TO SHARE TOMAHAWK *6 per 100g*
CHATEAUBRIAND *10 per 100g*

UPGRADES 1/2 LOBSTER *Garlic Butter* (subject to availability) POA
MARROWBONE CANOES *Garlic Crumb* 6
TWO ST. EWES FRIED EGGS 3

SAUCES (GF) 3
Brandy & Peppercorn Sauce
Garlic Butter
Bearnaise
Chimichurri Butter
Jack Daniels®

Mains

MARKET FISH OF THE DAY POA
Please ask your waiter for details

BELLY PORK 18
Buttered Mash Potato, Black Pudding, Apple Sauce

CHICKEN MILANESE 17
Rocket & Parmesan Salad, Garlic Butter

DEVON CRAB LINGUINE 18
Chilli, Lemon, White Wine, Cherry Tomatoes

TAGLIATA (GF) 22
Sirloin Steak, Rocket & Parmesan Salad, Artichokes, Aged Balsamic Vinegar

ROAST ROOTS SALAD (V) (GF) 16
Salad Leaves, Cranberries, Hazelnuts, Whitelake Cheese

TUNA STEAK (served pink) (GF) 19
Parmentier Potatoes, Cherry Tomatoes, Chimichurri Butter

TRUFFLE RISOTTO (V) (GF) 18
Parmesan

Burgers & Sandwiches

All served with Fries and Slaw

HARRY'S CLASSIC 17
Beef Patty, House Pickles, Bacon, Harry's Burger Sauce, Cheese, Brioche Bun

VENISON BURGER 20
Oglesfield Cheese, Redcurrant Jelly, Sourdough Bun

NOBLE BURGER (V) 17
Plant Based Patty, Cheese, House Pickles, Harry's Burger Sauce, Brioche Bun

FESTIVE BIRD 17
Buttermilk Chicken, Brie, Cranberry, Stuffing

Sides

FRIES (V) 4

GREEN BEANS (V) (GF) *Butter, Lemon* 4

ROASTED ROOTS (V) (GF) 5

ROCK FRIES *Truffle, Parmesan* 5

CREAMED SPINACH (V) (GF) 5

HERB SLAW (V) (GF) 4

BUTTERED MASH POTATO (V) (GF) 4

MACARONI CHEESE (V) 7

ROASTED FIELD MUSHROOMS (V) (GF) 4
Garlic Butter

MIXED HERB & LEAF SALAD (V) (GF) *House Dressing* 4

HARRYSRESTAURANTS.CO.UK



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Puddings

CHOCOLATE TORTE ^{GF} <i>Brandy Cream, Confit Orange</i>	9	BAILEYS BRÛLÉE <i>Spiced Biscuit</i>	8	HOT CHOCOLATE BROWNIE SUNDAE <i>Chocolate Ice Cream, Chocolate Sauce, Whipped Cream</i>	9
HARRY'S TARTE TATIN <i>Vanilla Ice Cream</i>	9	CHOC 'N' NUT SKILLET COOKIE <small>(PLEASE ALLOW 15 MINUTES)</small> <i>Nutella, Hazelnuts, Vanilla Ice Cream</i>	9	AFFOGATO <i>Vanilla Ice cream, Espresso, Kahlua</i>	8
STICKY TOFFEE PUDDING <i>Clotted Cream</i>	9			CHEESE BOARD <i>Godminster Cheddar, Rosary Goats, Bath Blue</i>	12

Ice Creams & Sorbets

VANILLA ICE CREAM	6	LIME SORBET	6	BAH HUMBUG ICE CREAM	6
CHOCOLATE ICE CREAM	6			BLOOD ORANGE SORBET	6

After Dinner Drinks

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

Coffees

AMERICANO	2.5
ESPRESSO	2.5
DOUBLE ESPRESSO	2.8
LATTE	3
CAPPUCCINO	3
FLAT WHITE	3.2
MOCHACHINO	3.8
LIQUEUR COFFEE	6
LARGE CAFETIERE	5
HOT CHOCOLATE	4

Tea Pots

ENGLISH BREAKFAST	3
DECAF ENGLISH BREAKFAST	3
PEPPERMINT	3
GREEN	3
EARL GREY	3

Straight Up

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

On The Rocks

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

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