

HARRY'S RESTAURANT	A PLACE TO FEED THE SOUL	EST'D 1993
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### Nibbles

GORDAL OLIVES (V) (GF) 4	BOATYARD SOURDOUGH (V) <i>Salted Butter</i> 4	HARRY'S ROASTED NUTS (V) (GF) 4
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### Starters

TWICE BAKED GOATS CHEESE SOUFFLÉ (V) 9 <i>Dressed Leaves and Walnuts</i>	HAM HOCK, CHICKEN & PEA TERRINE 9 <i>Mustard Mayonnaise, Pickled Summer Vegetables</i>	SEAFOOD COCKTAIL (GF) 12 <i>Avocado, Little Gem, Marie Rose Sauce</i>
DUSTED CALAMARI 9 <i>Sweet Chilli Sauce</i>	DARTS FARM FILLET OF BEEF TARTARE 15 <i>Sourdough, St Ewes Egg Yolk   100g</i>	ITALIAN CHEESE ARANCINI (V) 9 <i>Truffle Mayonnaise</i>
DART'S FARM BEEF CARPACCIO 11 <i>Crispy Shallots, Truffle Mayonnaise, Rocket, Parmesan</i>	TOASTED BRUSCHETTA (V) 9 <i>Marinated Heritage Tomatoes, Aged Balsamic, Goats Cheese</i>	SMOKED SALMON PÂTÉ 10 <i>Sourdough Toast, Capers Berries</i>

### Steaks

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

MINUTE STEAK <i>Garlic Butter</i> 18	TO SHARE TOMAHAWK 7 per 100g	SAUCES (GF) 3	BUTTERS (GF) 2.5
FILLET 200g 30	CHATEAUBRIAND 12 per 100g	<i>Bearnaise</i>	<i>Garlic</i>
SIRLOIN 285g 27	UPGRADES 1/2 LOBSTER <i>Garlic Butter</i> (subject to availability) 22	<i>Brandy &amp; Peppercorn</i>	<i>Bone Marrow</i>
RIBEYE 340g 30	MARROWBONE CANOES <i>Garlic Crumb</i> 6	<i>Chimichurri</i>	
RUMP 285g 24	TWO ST. EWES FRIED EGGS 3		
TBONE 570g 35			

### Mains

CHICKEN MILANESE 18 <i>Rocket Salad, Parmesan, Garlic Butter</i>	SPINACH & RICOTTA RAVIOLI (V) available 18 <i>Parmesan &amp; Pine Nuts</i>	DEVON CRAB LINGUINE 22 <i>Chilli, Lemon, White Wine, Cherry Tomatoes</i>
ROASTED MEDITERRANEAN SALAD (V) 18 <i>Rosary Goats Cheese, Quinoa, Pine Nuts Balsamic Dressing</i>	DARTS FARM TAGLIATA (GF) 25 <i>Sirloin Steak, Rocket &amp; Parmesan Salad, Artichokes, Aged Balsamic Vinegar</i>	SEARED TUNA STEAK (served pink) 20 <i>Lemon Green Beans, Cherry Tomatoes, Chimichurri</i>
SUMMER TRUFFLE RISOTTO (V) (GF) available 20 <i>Fresh Truffle, Parmesan</i>	BRIXHAM LOBSTER ROLL 30 <i>Dressed Lobster, Brioche Roll, Fries, Butter Sauce</i>	FREE RANGE CHICKEN CAESAR SALAD 18 <i>Little Gem, Bacon, Anchovies, Croutons Parmesan, Dressing</i>

### Burgers

*All served with Fries & Coleslaw*

HARRY'S CLASSIC 18 <i>Beef Patty, House Pickles, Bacon, Harry's Burger Sauce, Cheese, Sesame Brioche Bun</i>	CHEESY PIG 18 <i>Pork, Halloumi, Sweet Chilli Mayonnaise, Rocket, Sourdough Bun</i>	HOT CHICK 18 <i>Buttermilk Chicken, Cheese, Hash Brown, Sweet Chilli Mayonnaise, Jalapenos, Sourdough Bun</i>
GOOD COD 18 <i>Harry's "Fish Finger Sandwich", MSC Cod, Tartare Sauce, Rocket, Sourdough Bun</i>		NOBLE BURGER (V) 17 <i>Plant Based Patty, Cheese (vegan available), House Pickles, Harry's Burger Sauce, Sesame Brioche Bun</i>

### Sides

SUMMER SLAW (V) (GF) 4	FRIES (V) 4	GREEN BEANS <i>Toasted Almonds, Baby Capers</i> 5
HARRY'S HOUSE SALAD (V) (GF) 4	ROCK FRIES <i>Truffle, Parmesan</i> 5	CREAMED SPINACH (V) (GF) 5
HERITAGE TOMATO SALAD (V) (GF) 5	SWEET POTATO FRIES (V) (GF) 5	ROASTED MEDITERRANEAN (V) (GF) 5
ROASTED FIELD MUSHROOMS (V) (GF) 5 <i>Garlic Butter</i>	MACARONI CHEESE (V) 7	VEGETABLES

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## Puddings

*Our eclectic favourites, homemade by our very own pastry chefs*

CHOCOLATE TORTE <i>Vanilla Ice Cream, Honeycomb</i> <sup>GF</sup>	9
TARTE AU CITRON <i>Crème Fraîche, Raspberries</i>	9
BUTTERMILK CHEESECAKE <i>Fresh Strawberries</i>	9
PASSIONFRUIT PANACOTTA <i>Toasted Coconut</i> <sup>GF</sup>	9
CHOC 'N' NUT COOKIE <i>Nutella, Hazelnuts, Vanilla Ice Cream</i> (PLEASE ALLOW 15 MINUTES)	9
AFFOGATO <i>Vanilla Ice Cream, Espresso, Kahlua</i>	8
CHEESE BOARD <i>Cornish Yarg, Rosary Goats, Bath Blue</i>	12

## Ice Creams & Sorbets

*Baboo Gelato and Ice Cream Union all served with Almond Tuile*

VANILLA ICE CREAM	6
CHOCOLATE ICE CREAM	6
STRAWBERRY ICE CREAM	6
LEMON ICE CREAM	6
LIME SORBET	6
MANGO SORBET	6

## After Dinner Drinks

WHITE RUSSIAN	8
<i>Black Cow Vodka, Kahlua, Cream</i>	
ESPRESSO MARTINI	10
<i>Chase Vodka, Kahlua, Fresh Brewed Coffee</i>	
STRAWBERRIES & CREAM	8
<i>Black Cow English Strawberry Vodka, Strawberry Syrup, Cream</i>	

## Coffees & Tea Pots

AMERICANO	3	FLAT WHITE	3.5
ESPRESSO	2.5	MOCHACHINO	4
DOUBLE ESPRESSO	3	LIQUEUR COFFEE	8
LATTE	3.5	LARGE CAFETIERE	5
CAPPUCCINO	3.5	HOT CHOCOLATE	4.5
ENGLISH BREAKFAST (decaf available)	3	GREEN	3
EARL GREY	3	PEPPERMINT	3

## Pud Wines

		75ml	½ Bottle
PEDRO XIMÉNEZ PX 'NECTAR'	15% ABV	4.5	-
<i>Gonzalez Byass, Jerez, Spain - Super Sticky, Drink with Super Sticky Puds!</i>			
LATE HARVEST RIESLING	12% ABV	5.5	24
<i>Casas del Bosque, Casablanca, Chile - Sweet &amp; Fresh - Perfect with Fruity Puds</i>			
SAUTERNES	14% ABV	6.5	28
<i>Famille Sichel, Bordeaux, France - Gorgeous, Classy, Peach &amp; Caramel</i>			

## Port

		50ml	½ Bottle	50cl
CHURCHILLS RESERVE PORT	20% ABV	3.5	-	-
<i>Rich, Vibrant, Blueberries</i>				
CHURCHILLS LBV 2016 UNFILTERED	20% ABV	-	28	-
<i>Juicy Wild Berries, Dark Chocolate</i>				
WARRE'S OTIMA 10 Y O TAWNY	20% ABV	5.5	-	42
<i>Delicate, Dried Fruits, Nuts</i>				

## Straight Up

		SINGLE/DOUBLE
MARTELL VS	40%ABV	3/5
REMY MARTIN	40%ABV	5.3/9
BAS ARMAGNAC	40%ABV	6.5/10
JAMESON	40%ABV	3.5/6
MAKER'S MARK	45%ABV	4/6
MONKEY SHOULDER	40%ABV	4/7
DALWHINNIE SINGLE MALT	43%ABV	5.5/9
DIPLOMATICO RESERVA RUM	40%ABV	5/9
CASAMIGOS ANEJO TEQUILA	40%ABV	8/15
PATRON SILVER	40%ABV	5.5/9
WOODFORDS RYE	50%ABV	6.5/10
BALCONES TEXAS SINGLE MALT	53%ABV	9/16
BALCONES BABY BLUE CORN WHISKEY	46%ABV	5.5/9

## On The Rocks

		SINGLE/DOUBLE
AMARETTO	24%ABV	3.5/6
LIMONCELLO	29%ABV	3/5
FRANGELICO	20%ABV	3.5/6
BAILEYS	17%ABV	50ML / 4.5
TIA MARIA	20%ABV	3.5/6