

Harrys

LOUNGE BAR & BRASSERIE

Food Menu

Harrys

Is a unique dining experience;
all of our meals are starter size portions

For a Starter choose 1 portion

For a Light Meal choose 2 portions

If you are hungry choose 3 portions

or choose 4 or 5 portions to share

Get your portions served separately or all at once

The choice is yours!

All of our food is prepared freshly on the premises with seasonal produce sourced locally wherever possible.

Here is a selection of our menu:

Fish Dishes

Moules Mariniere – Classic french mussel dish made with white wine, cream garlic & onion – ideal shared

Calamari – Deep fried local squid served with tomato & basil mayonnaise

Langoustines – Simply served with garlic butter & crusty bread

King Scallops – Pan-seared & served with boudin noir and pea shoots

Cod Goujons – In herb batter with crushed minted peas and homemade ketchup

Local Seafood Chowder – Tiger prawns, queen scallops, cod, salmon, & mussels served in sweetcorn chowder

Thai Fishcakes – Made with white fish, crab & chunks of prawn served with a lime & cucumber yoghurt

Meat Dishes

Two Lamb Chops – Served with roast garlic & parsley mashed potato, crispy leeks & rosemary jus – ideal to double up as a main

Pork Ribs – Soy & garlic marinated ribs with sesame and beansprout coleslaw

Carpaccio of Beef – Thin slices of seared fillets served with rocket & parmesan salad & balsamic dressing

Chicken Wings – Sticky spicy BBQ chicken wings

Mini Beefburger – Served with fries, crispy onions & homemade relish with a choice of cheddar or blue cheese

Bangers & Mash – Simply served with creamy mash & onion gravy. Ideal to double up as a main

Steaks Served 'on the stone' – Our speciality, check our specials board for choice of steaks & sauces available

Salads

Tomato, Olive & Basil Salad – Served with our balsamic dressing

Oak Roast Salmon & Asparagus – Served with a cream cheese croute

Caesar Salad – Gem lettuces with anchovies, crispy bacon, shaved parmesan, croutons & homemade dressing

Blue Cheese & Apple Salad – Apple, walnut, blue cheese, celery & mixed leaves

Vegetarian Dishes

Wild Mushroom Risotto – Served with chestnuts, parmesan & white truffle oil

Mediterranean Tagliatelle – A roasted pepper & vine tomato pesto tagliatelle served with toasted pine nuts, fresh herbs & parmesan shavings

Mature Cheddar & Caramelised Red Onion Tartlets – served with mixed leaves

Camembert for 2 – Cooked with rosemary & garlic, served with a pile of crusty bread and two homemade chutneys

Soup de Jour – Freshly prepared, please ask your waitress

Side Orders

Fresh Chunky Chips

Skinny Fries & Ketchup

Curly Fries & Garlic Mayo

Baked Country Mash – creamy mashed potato , with smoked bacon, leeks, red onions, topped with cheddar cheese

2 bread rolls – served with balsamic vinegar & olive oil

Desserts

All our desserts are in miniature form, so we suggest ordering more than one.

Strawberries & cream – Fresh strawberries served with chantilly cream

Crème Brulee – Set chilled custard with a burnt caramel topping

Chocolate Brownie – Homemade chocolate brownie served with hot chocolate sauce

Berry Cheesecake – Baked cheesecake on a digestive biscuit base topped with a berry compote

White Chocolate Ice Cream – A scoop of homemade white chocolate ice cream

Seasonal Fruit Crumble – Homemade fruit crumble with a 'Hob Nob' topping & vanilla ice cream

Also available, a selection of ice cream

For Bookings & Enquiries please call 01947 601909