

DINING MENU

BAR BITES

Toasted Mature Cheddar & Gammon Ham Sandwich £6.50 garnished with potato crisp	Finest English Fillet Steak Sandwich in Ciabatta (vg) £13 with onions, peppers and hand-cut chips
Roasted Peppers & Delice de Bourgogne Ciabatta (v) £6.50 garnished with potato chips	Chilli Con Carne topped with Sour Cream (gf) £13.50 & tomato & cucumber salsa served with braised rice
Open Smoked Salmon Sandwich on Granary Bread £6.50 served with lemon	Deluxe Homemade Beef Burger (gf) £12.50 topped with smoked bacon, melted cheddar cheese, relish & gherkins
Cocktail Sausages £6.95 coated in honey & whole grain mustard	

STARTERS

Freshly Homemade Soup of the Day (vg) £6.25 served with artisan bread	Classic Caesar Salad £8.50 Romaine lettuce, anchovies, parmesan & croutons
Atlantic Prawn Cocktail (gf) £9 with crisp lettuce, Marie Rose sauce & lemon	Grilled Aubergines, Courgettes & Slow Roasted Cherry Tomato (vg) £8.50 with toasted pine nuts
Prosciutto with Fresh Figs (gf) £9 Mascarpone cheese & honey dressing	Finest Scottish Smoked Salmon £9 with lemon, capers & dill, served with granary bread & butter
Chicken Liver & Rosemary Parfait (gf) £8.50 with toasted brioche & onion chutney	

MAINS

Chef's Special Fish Casserole in Bouillabaisse Sauce (gf) £18.50 with potatoes & French green beans	Linguine with Fresh Pesto & Cherry Tomatoes (v) £17
Grilled Seabream Fillet (gf) £22 with ginger, red chilli & fresh coriander served with crushed new potatoes & spring onions	Country Pork Sausages & Creamy Mash £15 with caramelised apple & onion gravy
Char-grilled Prime English Fillet Steak (gf) £27 with Bearnaise Sauce or Au Poivre, served with hand-cut chips	Char-grilled Chicken Supreme (gf) £17.75 with rosemary oil, served on Classic Caesar Salad
Pan-Fried Calves Liver (gf) £20 with melted onions & crispy pancetta, served with creamy mash	Creamy Saffron Risotto £17 with griddled courgettes & peas (vg) topped with wild rocket
Harry's Bar Classic Cottage Pie (gf) £17.75 with braised lamb shank & ground beef, Gruyère mashed potato & served with minted peas & gravy	
Penne Arrabiata £17 with crispy pancetta & fresh chillies, served with Parmesan cheese	

SIDES – ALL AT £3.75 EACH

Spinach with Garlic Butter | Minted Garden Peas
Creamy Mashed Potatoes | Hand-cut Chips
Parsley Buttered New Potatoes
Rocket & Parmesan Salad | Seasonal Mixed Salad

PRIX FIXE MENU

2 COURSES £17 | 3 COURSES £20

Freshly Homemade Soup of the Day (vg)

Chicken Liver & Rosemary Parfait (gf)
with toasted brioche & onion chutney

Classic Caesar Salad

Romaine lettuce, anchovies, parmesan & croutons

Chef's Special Fish Casserole in Bouillabaisse Sauce (gf)
with potatoes and French green beans

Harry's Bar Classic Cottage Pie (gf)
with braised lamb shank & ground beef, Gruyère mashed potato & served with minted peas & gravy

Linguine with Fresh Pesto & Cherry Tomatoes (v)

Harry's Bar Marsala Tiramisu with fresh raspberries

Classic Apple Tarte Tatin served with vanilla ice cream

Selection of Finest Ice Creams & Sorbets
(please ask your server for daily flavours available)

DESSERTS – £6.50

Harry's Bar Marsala Tiramisu with fresh raspberries

Classic Apple Tarte Tatin served with vanilla ice cream

Belgian Chocolate Truffle Cake (vg)
with chocolate sauce & fresh strawberries

Selection of Finest Ice Creams & Sorbets
(please ask your server for daily flavours available)

HARRY'S BAR CHEESE PLATTER £10

served with water biscuits & onion chutney

DÉLICE DE BOURGOGNE – a decadent triple cream cheese creating a rich full flavour, melt in the mouth texture

OLD SUSSEX – an English farmhouse cheddar style, strong flavoured, full bodied cheese

ROQUEFORT – known as the cheese of Kings & Popes, this blue cheese is made from unpasteurised ewes milk

A 12.5% discretionary service charge will be added to your final bill. Please note there may be a trace of allergens in some of the dishes, please ask a server for assistance.

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(gf) – gluten free (v) – vegetarian (vg) – vegan

Head Chef - Aziouz Lammali