



M E N U

MAY 2023

Harry's Restaurant was founded by the Pounds family in 1993 and has been satisfying appetites ever since. We're proud to be into our third generation, with a close-knit team serving up award-winning food, classic cocktails and an overall great time that centres around our family-run ethos.

*The Ecclesiastical Art Works from
Ye Luckie Horseshoe Studio*



NIBBLES

GORDAL OLIVES (V) (GF)	4
BOATYARD SOURDOUGH (V) <i>Salted Butter</i>	5
HARRY'S ROASTED NUTS (V) (GF)	4
TRUFFLE ARANCINI (V) <i>Truffle Mayonnaise</i>	7

APERITIFS

HARRY'S BELLINI <i>Prosecco, Peach Purée, Peach Liqueur</i>	9
RHUBARB BELLINI <i>Prosecco, Homemade Rhubarb Syrup</i>	10
GPT <i>Hendricks, Grapefruit, Lime, Prosecco, Tonic Syrup, Martini Bitters</i>	11
APEROL SPRITZ <i>Aperol, Prosecco, Soda</i>	11

STARTERS

BARBERS CHEDDAR SOUFFLÉ (V)	10
<i>Crispy Shallots</i>	
DUSTED CALAMARI	9
<i>Sweet Chilli Sauce</i>	
HARRY'S FILLET OF BEEF TARTARE	15
<i>Sourdough, St Ewes Egg Yolk 100g</i>	
WYE VALLEY ASPARAGUS (V)	9
<i>Poached Hens Egg, Pangrattato</i>	
HARRY'S BEEF CARPACCIO	15
<i>Crispy Shallots, Truffle Mayonnaise, Rocket, Parmesan</i>	
LEEK & POTATO SOUP (V) (GF)	9
<i>Crème Fraîche, Home Fried Crisps</i>	
SMOKED SALMON PÂTÉ	10
<i>Nordic Rye Toast, Pickled Cucumber</i>	
CAPRESE SALAD (V) (GF)	9
<i>Buffalo Mozzarella, Isle of Wight Tomatoes, Avocado, Aged Balsamic</i>	

MAINS

FREE RANGE ROAST CHICKEN CAESAR SALAD	20
<i>Little Gem, Anchovies, Croutons, Bacon, Parmesan, Dressing</i>	
SPINACH & RICOTTA LASAGNE (V)	20
<i>Mixed Leaf Salad, Parmesan</i>	
SPRING GREEN RISOTTO (V) (GF)	20
<i>Peas, Asparagus, White Lake Pecorino</i>	
HARRY'S TAGLIATA (GF)	26
<i>Sirloin Steak, Rocket & Parmesan Salad, Artichokes, Aged Balsamic Vinegar</i>	
HERB CRUSTED HAKE	24
<i>Cream Tarragon Leeks</i>	
DEVON CRAB LINGUINE	22
<i>Chilli, Lemon, White Wine, Cherry Tomatoes</i>	
SEARED TUNA STEAK (served pink) (GF)	20
<i>Lemon Green Beans, Cherry Tomatoes, Chimichurri Butter</i>	
CHICKEN MILANESE	20
<i>Rocket Salad, Parmesan, Garlic Butter</i>	
WARM ROASTED CHICKPEA SALAD (V) (GF)	20
<i>Aubergine, Cherry Tomatoes, Red Onion, Whitelakes Pecorino, Rose Harissa</i>	

HARRY'S BURGERS

*All Burgers are served in a Sesame Brioche
Bun with French Fries & Coleslaw*

HARRY'S CLASSIC	20
<i>Beef Patty, Bacon & Cheese, Harry's Burger Sauce & House Pickles</i>	
HOT CHICK	20
<i>Buttermilk fried Chicken, Cheese, Chipotle Mayonnaise, Rosti, Jalapenos</i>	
NOBLE BURGER (V) (vegan available)	18
<i>Plant Based Patty, Cheese, Harry's Burger Sauce & House Pickles</i>	
WAGYU BEEF BURGER	26
<i>Barber's Cheddar & Mushrooms, Truffle Mayonnaise & Rocket</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	18	RIBEYE 285g	30
Garlic Butter		RUMP 285g	24
FILLET 200g	32	TBONE 570g	35
SIRLOIN 225g	28		

TOMAHAWK	7 / 100g
CHATEAUBRIAND	12 / 100g
SURF ^{GF}	10
3 Shell on Prawns, Garlic Butter	

MARROWBONE CANOE		5
Garlic Crumb		
TWO ST. EWES FRIED EGGS		3
SAUCES ^{GF}	3.5	BUTTERS ^{GF} 2.5
Bearnaise		Garlic
Brandy & Peppercorn		Bone Marrow
Blue Cheese		Chimichurri
Jack Daniels		

SIDES

COLESLAW ^V ^{GF}	4
HARRY'S HOUSE SALAD ^V ^{GF}	4
MINTED PEAS ^V ^{GF}	5
BUTTERED PAN ROASTED NEW POTATOES ^V ^{GF}	5
FRIES ^V	4
ROCK FRIES <i>Truffle, Parmesan</i>	6
SWEET POTATO FRIES ^V ^{GF}	5
MACARONI CHEESE ^V	7
GREEN BEANS ^V ^{GF} <i>Toasted Almonds, Baby Capers</i>	5
CREAMED SPINACH ^V ^{GF}	7
ROASTED FIELD MUSHROOMS ^V ^{GF} <i>Garlic Butter</i>	6

PUDDINGS

CHOCOLATE TORTE	GF	9	
Vanilla Ice Cream			
RHUBARB FRANGIPANE		9	
Double Cream			
DULCE DE LECHE CHEESECAKE		9	
Toffee Popcorn, Toffee Sauce			
LEMON POSSET		9	
Pistachio Biscuit			
CHOC 'N' NUT COOKIE		10	
Chocolate Chunks, Caramelised Hazelnuts, Vanilla Ice Cream			
AFFOGATO		10	
Vanilla Ice Cream, Espresso, Kahlua			
CLASSIC CHEESES		12	
Dorset Blue Vinny, Cornish Yarg, Sharpham Brie, Quince, Crackers			
PETIT FOURS		6	
BABOO GELATO	Vanilla Gelato	Lime Sorbet	6
Almond Tuile	Chocolate Gelato	Passion Fruit Sorbet	
	Hazelnut Gelato		

DIGESTIFS

WHITE RUSSIAN	10
Black Cow Vodka, Kahlua, Cream	
ESPRESSO MARTINI	12
Black Cow Vodka, Kahlua, Fresh Brewed Coffee	
FRENCH CONNECTION	10
Remy Martin, Saliza Amaretto	

TEA & COFFEE

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

PUD WINES

	ABV	75ml	½ Bottle
PEDRO XIMÉNEZ PX NECTAR ' <i>Gonzalez Byass, Jerez, Spain</i> <i>Super Sticky, Drink with Super Sticky Puds!</i>	15%	4.5	-
LATE HARVEST RIESLING <i>Casas del Bosque, Casablanca, Chile</i> <i>Sweet & Fresh – Perfect with Fruity Puds</i>	12%	5.5	25
SAUTERNES <i>Famille Sichel, Bordeaux, France</i> <i>Gorgeous, Classy, Peach & Caramel</i>	14%	6.5	29
CAMPBELLS RUTHERGLEN MUSCAT <i>Campbell's Estate, Victoria, Australia</i> <i>- Liquid Christmas Pud!</i>	17.5%	7.3	32

PORT

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

STRAIGHT

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

ON THE ROCKS

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