

A LA CARTE MENU – HARRY'S BAR

STARTERS

Soup of the Day served with a selection of speciality breads	5.95
Warm Asparagus with poached duck egg and truffle hollandaise sauce	9.95
Serrano Ham with figs, mascarpone cheese and honey	9.95
Seared Mackerel with chorizo, roasted peppers and broad beans	8.95
Fois Gras Ballotine with rhubarb, champagne jelly and toasted brioche	10.95
Cornish Crab Salad with tomato and basil	10.95
Salmon Hot Smoked with chive crème fresh potato salad, beetroot and watercress	9.95
Grilled Beef Salad with soba noodles, seaweed and wasabi soy dressing	9.95

PASTA

Penne Primavera with spring vegetables, spinach and rocket pesto	13.95
Orecchiette Pasta with chicken, pancetta and sun blushed tomato pomodoro sauce	14.95
Seafood and Clam Risotto with saffron, tomato, peas and feves	19.95

FISH

Fillet of Sea Bass with cherry tomato, green and white bean salad and roasted garlic Vinaigrette	21.95
Fillet of Sea Trout with cucumber, fennel, Jersey Royals and sorrel volute	21.95
Tempura Battered Cod Fillet with hand-cut chips, tartar sauce and lemon	19.95

MAINS

Rosemary Poussin with smoked aubergine, couscous pearls and preserved lemon jus	18.95
Roast Rump of Lamb with sautéed Swiss chard and sweet garlic jus	21.95
Calves Liver with creamed potato, bacon, grelot onions and red wine sauce	19.95
Veal Schnitzel Holstein with fried egg, anchovies, capers and sautéed potatoes	21.95



MAINS (cont.)

Loin of Pork with spring cabbage, caramelized apple and elderflower sauce	18.95
5 Spiced Breast of Barbaray Duck with hoisin confit leg, kohlrabi and honey lime jus	21.00
Red Curry Soy Bean Cakes with cucumber, coriander, peanut salad and mango vinaigrette	17.95

GRILL

Scottish Angus Beef Rib Eye Steak (300 grams)	26.95
Scottish Angus Beef Fillet (250 grams)	25.95
Scottish Angus Beef New York Sirloin Steak (300 grams)	24.95

All the above steaks are served with a choice of creamy mash, Jersey Royals

or hand-cut chip`s and with a choice of parsley butter, peppercorn or bearnaise sauce

Lamb Rack Chops with grilled tomato, mushroom and port sauce	23.95
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DESSERTS

Chocolate Peanut Slice with milk chocolate, peanuts and buttery caramel	5.95
Lemon Sponge Cake with blueberries and lemon curd	5.95
Baked New York Cheesecake with rhubarb fool and vanilla meringue	5.95
Mixed Berries with white chocolate anglaise and shortbread	5.95
Crème Fraiche Elderflower Baked Custard with marinated strawberries	5.95
A Selection of the Finest Ice cream and Sorbets	5.95

CHEESE BOARD

Served with fruit & nut bread, grapes, & quince jelly: Fern Abbey - Devon Oke - Blue Murder	9.50
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A 12.5% discretionary service charge will be added to your final bill

HEAD CHEF CURT REEVE

