

HARRY'S — BISTRO

Thank you for dining with us at Harry's Bistro. We have endeavored to ensure our menu can be adapted to dietary requirements but, during service this can be difficult, and we do require at least 24 hours' notice to ensure that we can provide satisfaction. Please to speak to a member of staff to specify any allergies/dietary requirements.

~ PLEASE NOTE THAT THIS IS A SAMPLE MENU AND IS SUBJECT TO CHANGE ~

Starters.

Lemon & black pepper breaded King prawns, sweet & sour pepper compote, saffron aioli £10.80

Goats' cheese mousse, caramelized green figs & walnuts, honey, poppy seed & balsamic dressing £9.80 (v)

Soup of the day served with chargrilled bread £6.30 (v)

Pressed ham & vegetable terrine, pear & thyme chutney, pea shoots, brioche croutons £9.35

Smoked salmon & confit salmon rilette, candied beetroot, horseradish & lemon, crisp bread £10.30

Main Courses.

Roast Sirloin of beef, roast potatoes, gravy, Yorkshire pudding £19.50

Roast leg of Welsh lamb, roast potatoes, mint gravy, Yorkshire pudding £19.25

Turkey crown, sausage cranberry & bacon stuffing, roast potatoes, gravy, Yorkshire pudding £18.50

Roast pork loin, apple compote, roast potatoes, Yorkshire pudding, pork jus £18.50

Roasted chicken breast, fresh thyme & celeriac sauté, wild mushroom & madeira stroganoff £17.85

Pan fried salmon fillet, "bubble & squeak" cake, chargrilled tenderstem broccoli, laverbread sauce £18.40

Harry's own nut roast, roast potatoes, red wine gravy, Yorkshire pudding £17.90 (v)

(All served with a selection of vegetables)

FOOD ALLERGIES & INTOLERANCES

Before you order your food & drinks please speak to our staff if you have a food allergy or intolerance.

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Harry's classic Desserts.

Mixed berry & sloe gin jelly, blackcurrant sorbet, crushed meringue £10.00

Brandied sultana bread & butter pudding, vanilla ice cream £10.00

Hot triple chocolate chunk fudge cake, white chocolate ice cream £10.00

Selection of farmhouse Welsh cheeses, our own crisp bara brith, Nia's fruit chutney £14.00

Selection of ice creams & sorbets, butter shortbread £8.40

Hot Beverages.

Specialty Teas	£3.00
Tea	£2.70
Regular Coffee	£3.55
Cappuccino	£4.30
Caffe Latte	£4.30
Hot chocolate	£4.85
Liqueur Coffee	£9.25
Espresso	£2.65
Double Espresso	£4.15

Cognac

Courvoisier VS	25ml	£5.75
Remy Martin VSOP	25ml	£6.25

Port

Tanners Fine Reserve	50ml	£4.90
Tanners Late Bottled Vintage 2013	50ml	£5.80

Dessert Wine.

{29} Chateau le Fage, Monbazillac (France)

"Sweet but fresh, a luscious ripe dessert wine with spicy honey, rich melon and grassy flavours - a must-have with one of Nia's desserts."

Half bottle - £28.00 • 75ml - £11.20

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