

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 ~

While you wait....

Harry's own Welsh Rarebit Scone, whipped sundried tomato butter £6.30
Olives £4.95

Starters.

Lemon & black pepper breaded King prawns, sweet & sour pepper compote, saffron aioli £11.50

Goats' cheese mousse, caramelized green figs & walnuts, honey, poppy seed
& balsamic dressing £10.50 (v)

Soup of the day served with chargrilled bread £6.70 (v)

Pressed ham & vegetable terrine, pear & thyme chutney, pea shoots, brioche croutons £10.50

Smoked salmon & confit salmon rilette, candied beetroot, horseradish & lemon,
crisp bread £11.00

Main Courses.

Chargrilled fillet steak, chunky chips, beer battered onion rings, roasted tomato
& Portobello mushroom £37.50
(*Pink peppercorn sauce or cowboy butter £3.25*)

Roasted chicken breast, fresh thyme & celeriac sauté, wild mushroom & madeira stroganoff £19.50

Pan fried salmon fillet, "bubble & squeak" cake, chargrilled tenderstem broccoli,
laverbread sauce £20.00

Confit duck leg, lyonnaise potato, green beans, carrot & orange puree, brioche crumb £21.00

Harry's own Welsh "lamb ffagots", crushed peas, rosemary mash, lamb jus £21.00 (gf)

Crispy wild garlic & pinenut ravioli, sweet potato puree, rocket pesto, crumbled feta £20.00 (v)

Sides. (all £5.50)

Homemade chunky chips / Garden salad / Charred Tenderstem broccoli / Creamy mash

FOOD ALLERGIES & INTOLERANCES

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Harry's classic Desserts.

Fresh lemon posset, crushed raspberries, butter shortbread £11.00

Brandied sultana bread & butter pudding, vanilla ice cream £11.00

Melting triple chocolate brownie, dark chocolate-chip ice cream £11.00

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £11.00

Selection of farmhouse Welsh cheeses, our own crisp bara brith,
Nia's fruit chutney £15.50

Selection of ice creams & sorbets, butter shortbread £8.80

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	£10.00
Espresso	£2.65
Double Espresso	£4.15

Cognac

Courvoisier VS	25ml	£6.20
Remy Martin VSOP	25ml	£6.80

Port

Tanners Fine Reserve	50ml	£5.80
Tanners Late Bottled Vintage 2013	50ml	£6.70

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 - £30.50 • 75ml - £12.25

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