



EASTER SUNDAY
AT HARRY'S BAR

2 COURSE £28
3 COURSE £36





FOR THE TABLE

WARM CIABATTA, OLIVES, SUNDRIED TOMATOES, OIL & VINEGAR £6
(SERVES 2-3)

STARTERS

(GF, V) PEA & MINT SOUP SOURDOUGH, BUTTER
(GF) LAMB KOFTE MEATBALLS TZATZIKI
(GF, VE) MUSHROOM & WALNUT PÂTE CIABATTA CRISP BREAD
(V) DEEP FRIED BRIE BITES ONION MARMALADE
(GF) SMOKED SALMON & PRAWN COCKTAIL MARIE ROSE SAUCE, GRANARY
BREAD, BUTTER

MAINS

(GF) ROAST TOPSIDE OF BEEF SERVED MEDIUM RARE
(GF) ROAST CHICKEN SUPREME BACON & THYME STUFFING
(GF) BRAISED LAMB SHANK ROSEMARY & REDCURRANT
(GF) MIXED ROAST SELECTION OF ALL 3 MEATS (+£5)
ALL SERVED WITH MIXED GREENS, HONEY ROAST CARROTS & PARSNIPS, DUCK
FAT ROAST POTATOES, GRAVY & YORKSHIRE PUDDING
(VE) SQUASH, SPINACH & MUSHROOM WELLINGTON MAPLE ROASTED VEG,
MIXED GREENS, ROAST POTATOES, VEG GRAVY

SIDES

(V) CAULIFLOWER CHEESE (ENOUGH FOR 2) £5
PIGS IN BLANKETS (5) £5

DESSERTS

(V) APPLE & RHUBARB CRUMBLE CUSTARD
(GF, VE) SALTED CARAMEL BROWNIE VEGAN ICE CREAM
(V) MINI EGG CHEESECAKE VANILLA ICE CREAM
(V) CREME EGG BROWNIE VANILLA ICE CREAM, CHOCOLATE SAUCE
(V) HOT CROSS BUN BREAD & BUTTER PUDDING CRÈME ANGLAISE