

***Head Chef - Nigel Harding***

***Starters***

*Chefs soup of the day with homemade bread £4.50*

*Seared salmon fillet with a courgette pancake & lemon & mint yoghurt £5.95*

*Pan fried pigeon salad with beetroot & hazelnuts £6.50*

*Avocado & crab tian with frisee lettuce & parmesan crisps £6.25*

*Baked ciabatta crostini topped with borlotti bean puree, goats cheese & walnuts  
£5.50*

*Barbary duck & pork terrine with cucumber & spring onion salsa, granary bread  
£5.95*

*Roasted red pepper & taleggio cheese tart with soft herb salad £5.50*

*Harry's house salad with avocado, spinach & optional crispy bacon lardons  
£5.95/ £10.95*

*Caesars salad crisp cos & baby gem lettuce with home smoked chicken breast, bacon  
& shaved parmesan bound with anchovy dressing £5.95/£10.95*

*Wild mushroom & herb risotto topped with Gran pedano parmesan shavings  
£5.95/£10.95*

*Homemade white & granary bread with olives & balsamic vinegar £2.25*

***Side Orders***

*New potatoes, chips, olive oil mash, green beans, mixed/green salad, tomato & red  
onion salad  
£2.25 each*

*All dishes are cooked to order & subject to availability. Harry Hares use local produce & suppliers, organic or free range produce where available. Some of our products may contain allergens such as nuts or derivatives, pellet shot & fish bones on some rare occasions. To the best of our knowledge none of our suppliers use GM products. Please ask a member of staff for any other information regarding the menu*

## *Mains*

*Harry's famous salmon, spring onion & ginger fish cakes  
Served on a bed of wilted spinach with lemon hollandaise sauce £12.95*

*Traditional fish & chips with beer batter, homemade tartare sauce, salad garnish,  
mushy peas & lemon wedge £11.95*

*Homemade Aberdeen Angus beef burger cooked to your liking on a toasted ciabatta  
bun with salad, sliced tomato & gherkin served with homemade tomato chutney &  
chips £11.50*

*Additional toppings melted cheddar cheese, avocado or char grilled bacon £1.00*

*Choice of Aberdeen Angus steaks with slow roasted cherry tomatoes, grilled flat  
mushrooms & chips*

*Fillet £22.50*

*Sirloin £17.50*

*Compliment you steak with a sauce*

*Peppercorn*

*Garlic butter*

*Béarnaise*

*Slow roasted Sudeley farm Gloucester Old spot belly pork with braised savoy  
cabbage, sautéed potatoes & red wine sauce £13.50*

*Pan fried black bream fillet with olive oil mashed potatoes, red pepper and shallots  
£14.50*

*Grilled cutlets of lamb with roasted garlic, cherry tomatoes, balsamic vinegar &  
crushed potatoes £15.25*

*Roasted pork tenderloin with spinach, peas, baby potatoes & mustard & cider cream  
sauce £13.95*

*Baked supreme of halibut with courgettes, spring onions, confit tomatoes, olive oil &  
sliced new potatoes £16.95*

*Honey roast chicken breast with chargrilled fennel, fondant potato & lemon butter  
£12.95*

*Pak choi, goats cheese & marinated artichoke spaghetti with pesto & sesame seeds  
£11.95*