

NIBBLES

MARINATED OLIVES {v}{g}	3.5
HARISSA SPICED NUTS {v}	3.5
BREADS, olive oil, aged balsamic {v}	3.5
HUMOUS, grissini {v}	3.5
HOMEMADE GUACAMOLE, home fried tortillas {v}	3.5
ARTISAN GARLIC BREAD, aioli {10 mins}{v}	3.5

STARTERS

PEA & MINT SOUP {v}{g} goats cheese cream	5
NACHOS {v}{g} refried beans, cheese, jalapeños, salsa, sour cream	6
SALT & PEPPER CALAMARI chipotle mayo	7
SPICED PORK MEATBALLS pork meatballs, spicy smoked tomato sauce, grated cheese	6
BUFFALO MOZZARELLA {v}{g} heritage tomatoes, pesto dressing	8
HALF RACK BARBIE RIBS {g} California BBQ sauce	6.5
BEEF CARPACCIO {g} rocket, parmesan, dressing	9
FIG & GOATS CHEESE FILO PARCELS {v available} dressed leaves, parmesan	6
DEVON CRAB ON TOAST dressed crab, sourdough toast	9

ANTIPASTI BOARD (to share) Smoked & cured meats, olives, artichokes, mozzarella, artisan bread	15
BAKED CAMEMBERT (to share) {v} rosemary, garlic, bread, apple chilli jelly	10

SALADS

TAGLIATA {g} seared steak, rocket, Parmesan, artichokes, balsamic dressing	17
ROASTED MEDITERRANEAN VEGETABLE {v}{g} mixed leaves, grains, goats cheese, dressing	12
CHICKEN CAESAR roasted chicken, bacon, gem, parmesan, anchovies, croutons	14
TUNA NICOISE {g} classic nicoise, albacore tuna	15
HARRY'S BUFFALO MOZZARELLA CAPRESE {v} heritage tomatoes, avocado, sourdough croutons, fresh basil, dressing	12

MEXICAN

SPICY SIZZLING FAJITAS flour tortillas, sour cream, guacamole, salsa, shredded lettuce, cheese	
MIXED VEGETABLES {v}	12
MARINATED CHICKEN	15
TENDER STEAK	16
TIGER PRAWNS & VEGETABLES	16

CHILLI & RICE {g} Mexican rice, sour cream, grated cheese, tortilla chips	11
CHICKEN ENCHILADAS two flour tortillas, cheese, sour cream, guacamole	12
SWEET POTATO & BEAN CHILLI {v}{g} Mexican rice, sour cream, grated cheese, tortilla chips	11
CHILLI BEEF MUCHOS GRANDE {v available}{g} ground beef, corn chips, salsa, jalapeños, sour cream, guacamole	12

STEAKS & GRILL

CHATEAUBRIAND FOR TWO béarnaise sauce, fries, field mushroom, grilled tomato, rocket	52
SIRLOIN 8oz/227g	15
FILLET 7oz/200g	22
RIBEYE 10oz/284g	20
T-BONE 18oz/567g	25
STEAK FRITES! 6oz/170g garlic butter	12

Harry's steaks are served with French fries, rocket and grilled tomato.

BEEF & REEF add garlic butter prawns (shell-on) to your steak	5
SAUCES / BUTTER brandy cream & peppercorn / chimichurri butter /Tennessee glaze / béarnaise / garlic butter	2.5
DARTMOOR RUMP OF LAMB {g} sauté potatoes, Mediterranean vegetables, salsa verde	19
SEARED TUNA STEAK {g} sautéed potatoes, roasted cherry tomatoes, rocket, chimichurri butter	17

BURGERS

THE BIG CHEESE beef steak patty, Barber's mature cheddar	11
CLASSIC beef steak patty, crispy bacon, Barber's mature cheddar	11
THE MOTHERSHIP beef steak patty, bacon, cheese, onion, tomato, pickle	14
GREEDY HOG beef steak patty, pulled pork, cheese, pickle, bbq sauce	15
HOT CHICK breaded chicken fillet, cheese, potato rosti, jalapenos, chipotle mayo	14
FALAFEL {v} falafel, halloumi, sweet chilli, tomato, onion	10

Harry's burgers are served with French fries.

MAINS

SUMMER GREEN VEGETABLE RISOTTO {v available}{g} goats cheese	14
SALMON & WATERCRESS FISHCAKE spring greens, roasted cherry tomatoes, hollandaise sauce	14
PIPERS FARM CHICKEN BREAST {g} dressed rocket leaves, French fries, truffled Parmesan mayo	15
SLOW COOKED BBQ PORK RIBS seasoned twister fries, jalapeño slaw	15
DEVON CRAB LINGUINE chilli, lime, ginger, cherry tomatoes, white wine	17
HOG & MAC pulled pork roll, macaroni cheese, jalapeño slaw, bbq sauce	15
'NDUJA PAPPARDELLE spicy sausage, pappadelle, pangrattato	15
FRESH PESTO GNOCCHI {v available} Parmesan, pine nuts	14

SIDES

ROCK FRIES truffle, parmesan	3.5
FRENCH FRIES {v}{g}	2.5
JALAPEÑO SLAW {v}{g}	3.5
SWEET POTATO FRIES {v}	3.5
MEDITERRANEAN VEGETABLES {v}{g}	3.5
BEER BATTERED ONION RINGS {v}	3.5
ROCKET & PARMESAN SALAD {g}	3.5
BUTTERED GREENS {v}{g}	3.5
ROASTED FIELD MUSHROOMS {v}{g}	3.5
MAC & CHEESE {v} SML/LRG	5/8

Food Allergies or Intolerances?

Talk to our team about the ingredients in your meal when making an order – we're happy to help!

PUDDINGS

HOT CHOCOLATE FUDGE BROWNIES vanilla ice cream, hot chocolate fudge sauce	6
HARRY'S SKILLET PAN COOKIE {15 mins} hazelnut & Nutella, vanilla ice cream	8
RASPBERRY FRANGIPANE vanilla ice cream	7
SICILIAN LEMON & ALMOND CAKE {g} Greek yoghurt	6
WARM BELGIAN WAFFLES vanilla bean ice cream, maple syrup	6
BANANA & CHOCOLATE SPONGE PUDDING chocolate caramel sauce, chocolate ice cream	7
WHITE CHOCOLATE PANNA COTTA {g available} macerated strawberries, shortbread	7
HARRY'S HEART ATTACK (the original and the best!) chocolate brownies, marshmallows, chocolate ice cream and... peanut M&M's, chocolate flakes, vanilla ice cream and finally... whipped cream and hot chocolate fudge sauce! TWO WILL STRUGGLE ONE WILL FAIL!	15
LOCAL CHEESE BOARD Godminster Cheddar, Dorset Blue Vinny, Sharpham Brie biscuits, chilli apple jam	8

ICE'S

ETON MESS SUNDAE ice cream, berries, coulis, meringue, whipped cream	8
AFFOGATO vanilla ice cream, Kahlua, espresso	6.5
ICE CREAM Italian vanilla bean Italian chocolate honeycomb strawberry	6
SORBET lemon & lime Campari & clementine	6

PUD WINES

MOSCATEL DE LA MARINA Spain 15%ABV	125ml	5
CASAS DEL BOSQUE Late Harvest Riesling, Chile 13.5%ABV	125ml ½ bottle	8.5 21
PEDRO XIMÉNEZ PX Spain 15%ABV	100ml	4.5

HARDSHAKES

THE BOURBON Makers Mark, chocolate, hot choc sauce	7
DOM PEDRO Jameson, Frangelico, vanilla	7

AFTER DINNER DRINKS

		SGL / DBL
MARTELL VS	40%ABV	2.5 / 4
REMY MARTIN VSOP	40%ABV	5.3 / 9
BAS ARMAGNAC	40%ABV	5 / 9
JAMESON	40%ABV	2.5 / 4
MAKER'S MARK	45%ABV	3 / 5
MONKEY SHOULDER	40%ABV	4 / 7
GENTLEMAN JACK	40%ABV	4 / 7
DRAMBUIE	40%ABV	3.5 / 6
DALWHINNIE SINGLE MALT	43%ABV	4 / 7
KNOB CREEK RYE WHISKEY	50%ABV	6 / 11
NIKKA WHISKY FROM THE BARREL	51.4%ABV	6 / 11
GREY GOOSE VODKA	40%ABV	4 / 7
HAVANA CLUB ESPECIAL	40%ABV	2.5 / 4
SAILOR JERRY SPICED RUM	40%ABV	2.5 / 4
DIPLOMATICO RESERVA RUM	40%ABV	5 / 9
CASAMIGOS ANEJO TEQUILA	40%ABV	8 / 15
AMARETTO	24%ABV	3.5 / 6
LIMONCELLO	29%ABV	3 / 5
SAMBUCA CLASSICA	38%ABV	3 / 5
COINTREAU	40%ABV	2.5 / 4
FRANGELICO	20%ABV	2.5 / 4
BAILEYS	17%ABV	50ml 3.5
TIA MARIA	20%ABV	2.5 / 4
KAHLUA	40%ABV	2.5 / 4

PORT

CHURCHILL'S LBV, 2007 20%ABV	½ bottle	20
CHURCHILL'S FINEST RESERVE 20%ABV	75ml bottle	4 28.5
WARRE'S OTIMA 10YO TAWNY 20%ABV	75ml bottle	4.5 32.5

COFFEES

Espresso	1.5
Double espresso	1.8
Americano	2
Latte	2.2 / 2.4
Cappuccino	2.2 / 2.4
Liqueur coffee	5.2
Hot chocolate	2.6
Mochaccino	2.6

TEAS

English breakfast	1.5
Peppermint	1.5
Green	1.5
Earl Grey	1.5
Decaf English breakfast	1.5

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FIZZ COCKTAILS

HARRY'S BELLINI

prosecco,
peach purée
6.5 / jug 25

CHAMBORD ROYALE

prosecco, Chambord,
raspberry
7.5 / jug 28

FRENCH 76

Grey Goose vodka, lemon juice
sugar, prosecco
8

APEROL SPRITZ

Aperol,
prosecco, soda
7.5

HOUSE TONICS

HENDRICK'S

SCOTTISH GIN

Luscombe elderflower tonic
6

SALCOMBE START POINT

LONDON DRY GIN

Luscombe grapefruit tonic
6.5

SIBLING

SMALL BATCH FAMILY GIN

Luscombe Sicilian Lemonade
7.5

WICKED WOLF

EXMOOR GIN

Luscombe tonic
6.5

TARQUIN'S RASPBERRY

& RHUBARB CORNISH GIN

Luscombe tonic
6

CLASSIC COCKTAILS

CHELSEA ROSE

Hendrick's Gin, Luscombe apple juice,
lemon juice
7.5

EASTERN STANDARD

Grey Goose vodka, lime,
mint, cucumber
9

HONEYSUCKLE

Bacardi Gold, lime juice,
honey, prosecco
7

THE PARISIAN MULE

St-Germain, Grey Goose vodka,
lime juice, grapefruit, bitters
7

SILENT GENTLEMAN

Gentleman Jack Whiskey,
Cointreau, lemon juice, soda
8

MANHATTAN

Knob Creek straight rye whiskey,
Martini Rosso, Angostura Bitters
9.5

THE KING'S GINGER TWINGER

The King's Ginger,
ginger beer, Angostura bitters
7.5

NEGRONI

Bombay gin, Martini Rosso,
Campari
6.5

BEERS & CIDER

DRAUGHT LAGER

TARKA 4% ABV

2.1 ½ pint / 4.2 pint / 16 jug

PERONI 5.1% ABV

2.3 ½ pint / 4.5 pint

BOTTLED BITTER / BEER / STOUT

OTTER BITTER 3.6% ABV 500ml 4.2

OTTER BRIGHT 4.3% ABV 500ml 4.2

BROOKLYN 5.2% ABV 330ml 3.8

SOL 4.5% ABV 330ml 3.8

GUINNESS 4.5% ABV 330ml 3.8

CIDER

SANDFORD ORCHARDS DEVON RED 4.5% ABV

2.1 ½ pint / 4.2 pint

SANDFORD ORCHARDS OLD BLOSSOM 4% ABV 500ml

4.2 bottle

SOFTS & SHAKES

LUSCOMBE BOTTLES

orange juice 2.9
raspberry crush 2.9
Devon apple juice 2.9
elderflower bubbly 2.9
Sicilian lemonade 2.9

LEMONADE

PEPSI
DIET PEPSI
2 ½ pint
2.5 pint

THICKSHAKES

chocolate
vanilla
Oreo
Reese's peanut butter & chocolate
4.5

LUSCOMBE TONIC / LIGHT TONIC

LUSCOMBE ELDERFLOWER TONIC

LUSCOMBE GRAPEFRUIT TONIC

2.5

ROOT BEER

BIG TOM TOMATO JUICE

GINGER BEER

3

DEVONIA MINERAL WATER

still or sparkling

2.5 small

4 large

SHERRY

- MANZANILLA 'La Gitana' 15%ABV. 4 (100ml)
Beautifully balanced, very dry, fresh and delicate, with a touch of sea-saltiness.
- AMONTILLADO Degado Zuleta 15%ABV. 4 (100ml)
Wonderful, intensely flavoured, nutty off-dry Amontillado in the Spanish style.

WHITE

1. GOOD HOUSE WHITE 125ml / 175ml / Bottle 3.2 / 4.1 / 16
'Les Terrasses', IGP Ardèche, France. 12%ABV.
Crisp, dry and refreshing. A great all-rounder, will accompany most dishes! Sauvignon/Grenache Blanc.
2. CHARDONNAY 3.5 / 4.5 / 17.5
'Stablemate', Excelsior Estate, Robertson, South Africa. 13.5%ABV.
Very intense peaches and cream with a fresh, zesty finish. Sings with Hog & Mac, Sweet Potato Chilli.
3. PINOT GRIGIO 3.7 / 4.8 / 18.5
Donini, IGT delle Venezie, Italy. 11.5%ABV.
Lively and fresh with pear and lemon rind flavours. Perfect with Pipers Farm Chicken or Crab Linguine!
4. SAVIGNON BLANC Reserva 4.4 / 5.6 / 20.5
Casas del Bosque, Casablanca, Chile. 13.5%ABV.
Intense, zesty, Sauvignon with lively tropical fruit and hints of lime and ginger. Great with Chicken Enchiladas or Fig & Goats Cheese Parcels.
5. GRECO 'Feudo dei Barone' 4.5 / 5.8 / 22.5
Statti, IGT Calabria, Italy. 12%ABV.
Aromatic, lively and crisp with intense aromas and flavours of almonds and citrus. Amazing with Fresh Pesto Gnocchi.
6. PINOT BLANC 4.7 / 5.9 / 23
Villa Wolf, Pfalz, Germany. 12.5%ABV.
Full of green apple and apricot fruit. Off dry with a hint of a spritz on the tongue. Loves Crab Linguine or Summer Vegetable Risotto.
7. RIOJA BLANCO 5 / 6.3 / 25
Muga, Barrel Fermented, Rioja, Spain 13.5%ABV.
Full bodied and dry, with a crisp fruitiness and a good dollop of creamy oak. Sam's favourite! Great with Devon Crab on Toast.
8. DART VALLEY RESERVE 26
Sharpham Estate, Totnes, Devon. 11%ABV. New Trophy Winner - Sommelier Awards!
Madeleine Angevine, Chardonnay, Bacchus. Lovely peachy fruit aromas with a hint of oak. Superb with Hot Chick Burger or Chicken Caesar.
9. SAUVIGNON BLANC 5.7 / 7.9 / 30
Nautilus Estate, Marlborough, NZ 13%ABV.
Vibrant tropical fruit, fresh basil and gooseberry flavours. Try with Buffalo Mozzarella or Salmon Fishcakes!
10. CHARDONNAY 30 bottle
Paul Cluver, Elgin, South Africa. 13.5%ABV.
Beautifully soft. Aromas of citrus, lime and pineapple. Buttery flavours, a hint of spice and fruity finish. Try with Camembert or Pipers Farm Chicken.
11. BOURGOGNE BLANC 35 bottle
Domaine Hudelot Baillet, Chambolle Musigny, Burgundy, France. 13%ABV.
Rich, complex and vibrantly fruity. Weighty with an unctuous, toasty, buttery fruitiness, and fresh minerality. Perfect with Chicken Caesar or Tuna Steak.

FIZZ

27. PROSECCO Spumante 5 gls / 23 btl
Porte Nova, Veneto, Italy. 11%ABV.
Superb classy mousse with lush overtones of ripe pear and fresh apple. A lingering brioche finish. Totally gorgeous.
28. CRÉMANT DE BOURGOGNE ROSÉ 27 bottle
Cave de Lugny, Burgundy, France. 11.5%ABV.
Light and fresh, with wonderful, fresh red berry aromas and flavours. A lovely soft mouthfeel.
29. GREMILLET BRUT SÉLECTION NV 19.5½/ 34 btl
Aube, Champagne, France. 12.5%ABV.
Very elegant, with toasty citrus flavours and a creamy, biscuity finish. IWC Gold Medal.
30. POL ROGER RESERVE BRUT NV 59 bottle
Epernay, Champagne, France. 12.5%ABV.
Winston Churchill's favourite Champagne House! Delicate, elegant fizz with gentle white fruit flavours.

RED

12. GOOD HOUSE RED 125ml / 175ml / Bottle 3.2 / 4.1 / 16
'Les Terrasses', IGP Ardèche, France. 13%ABV.
Fruity, very pluggable and full of red cherry flavours. Great with Steak Fajitas or Pork Meatballs. Merlot/Syrah.
13. CABERNET/MERLOT 3.5 / 4.5 / 17.5
Cornellana Estate, Cachapoal, Chile. 13.5%ABV.
Full bodied, yet silky smooth and laden with ripe cassis fruit. Great with Ribs or Steak Frites.
14. SHIRAZ 4 / 5.1 / 19.5
'Stablemate', Excelsior Estate, Robertson, SA. 14%ABV.
Deep and spicy with a smooth vanilla/mocha finish. Great with Chilli or Greedy Hog Burger.
15. BERET NOIR 4.2 / 5.5 / 20.5
Plaimont, AOC Saint Mont, South West France. 13.5%ABV.
Plump texture and ripe tannins. Dark cherry, plum and blackberry fruit with spice and floral notes. Perfect with a Ribeye or Sirloin & Garlic Butter.
16. RIOJA CRIANZA 5 / 6.3 / 25
Hacienda Lopez de Haro, Rioja Alta, Spain. 13.5%ABV.
Rounded and fruit-laden with a spicy complexity. Great with Spiced Pork Meatballs or 'Nduja Pappardelle.
17. CHIANTI CLASSICO RISERVA 30 bottle
Vigna di Fontalle, Machiavelli, Tuscany, Italy. 13.5%ABV.
Intense aromas of red fruits, liquorice and vanilla. Mouth-filling juiciness and lovely acidity. Try with 'Nduja Pappardelle or Tagliata.
18. CHATEAU GARRAUD 35 bottle
Lalande-de-Pomerol, Bordeaux, France. 14.5%ABV.
Top quality Right Bank claret with ripe black cherry fruit and silky tannins. Incredible value for money! Perfect with Fillet Steak and Beef & Reef.
19. PINOT NOIR 35 bottle
Nautilus Estate, Marlborough, NZ. 14%ABV.
Medium bodied but rich and generous with flavours of spicy plum, Sweet cherry and cloves. Lush with Dartmoor Lamb or Chateaubriand!

THE STEAK COLLECTION

20. MALBEC 125ml / 175ml / Bottle 5 / 6.3 / 25
'ES Vino', Finca Sopenia, Mendoza, Argentina. 14.5%ABV.
Ripe, complex and concentrated - this is serious stuff!
Mean with a Ribeye Steak or Classic Burger!
21. MALBEC 29.5 bottle
'L'Essentiel', Chateau Les Grauzils, Cahors, SW. 13.5%ABV.
Big, deep-coloured, structured and packed with blackcurrant fruit, this is old vine Malbec at its very best. Needs a T-bone or Ribeye.
22. SECRET MALBEC 35 bottle
Altivo, Uco Valley, Mendoza, Argentina. 14.5%ABV.
Sssh - don't tell everyone, but look what we've found...
Mind you, it's so good that once you've tried it, you won't be able to help shouting about it - the best Malbec we've ever had!!
Big juicy steak anyone...?

ROSÉ

23. GOOD HOUSE ROSÉ 125ml / 175ml / Bottle 3.2 / 4.1 / 16
'Les Terrasses', IGP Ardèche, France. Merlot/Grenache. 12.5%ABV.
Pale, crisp, dry and fruity with a lovely wild strawberry note on the finish. Loves Vegetable or Prawn Fajitas.
24. ZINFANDEL ROSÉ 3.6 / 4.7 / 18
Feather Falls, California, USA. 10.5%ABV.
Medium sweet with ripe strawberry and watermelon flavours. Good with Chicken Enchiladas and Sweet Potato & Bean Chilli.
25. LYME BAY PINOT NOIR ROSÉ 5.7 / 7.5 / 30
Lyme Bay Winery, Axe Valley, Devon. 12%ABV.
Just off-dry, wonderfully elegant rosé. Crisp minerality and soft strawberry finish. Try with Antipasti Board or Calamari.

PORT & MORE

Please see our pudding menu for a selection of Ports, Dessert Wines, After Dinner Cocktails and Digestifs.

All wines on this list contain sulphites and some may contain egg or milk products. Please ask if you require further guidance.

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BREAKFAST

STEAK & EGGS

sirloin steak, fried eggs, tomatoes

15

WAFFLE & BACON {v available}

waffle, dry cure bacon, maple syrup

7

HOMEMADE GRANOLA {v}{g}

granola, berries, natural yoghurt or whole milk

6

FULL ENGLISH {v available}

bacon, egg, sausage, hash brown, tomato, mushroom, black pudding, baked beans, toast

10

FULL AUSSIE {v available}

kiln smoked salmon, smashed avocado, poached eggs, sourdough toast

10

BREAD TIN {v}

selection of warm breads, butter, jam or marmalade

4.5

DRINKS

	-	
AMERICANO		2
ESPRESSO		1.5 / 1.8
FLAT WHITE		2.4
CAPPUCCINO		2.2 / 2.4
LATTE		2.2 / 2.4
HOT CHOCOLATE		2.5
	-	
ENGLISH BREAKFAST		1.5
PEPPERMINT		1.5
GREEN		1.5
EARL GREY		1.5
DECAF ENGLISH BREAKFAST		1.5
	-	
BLOODY MARY		7.5
BELLINI		6.5
ORANGE JUICE		2.9