

NIBBLES

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

STARTERS

TOMATO & ROASTED RED PEPPER SOUP {v}{g available} basil oil croutons, feta	6
NACHOS {v}{g} refried beans, cheese, jalapeños, salsa, sour cream	6
BAKED TRUFFLE CHEESE {v} melted Cornish boxed brie, crusty bread	8
CALAMARI crispy squid, aioli	7
MEZZE BOARD (to share) cured meats, olives, hummus, smoked cherry tomatoes, cornichons, artisan bread	15
POPCORN SHRIMP sriracha mayonnaise	6
BUFFALO MOZZARELLA {v}{g} summer greens, basil oil	7.5
HALF RACK BARBIE RIBS {g} California BBQ sauce	6.5
HONEY SRIRACHA CHICKEN WINGS sesame seeds	6.5
FIG & GOATS' CHEESE FILO PARCELS {v available} dressed leaves, parmesan	6
DEVON CRAB ON TOAST dressed white crab, sourdough toast	8

SIDES

ROCK FRIES truffle, parmesan	3.5
FRENCH FRIES {v}{g}	2.5
SHREDDED SLAW {v}{g}	3
SWEET POTATO FRIES {v}	3.5
DRESSED MIXED SALAD {v}{g}	3.5
BEER BATTERED ONION RINGS {v}	3.5
SUMMER VEGETABLES {v}{g}	3.5
GLAZED MUSHROOMS {v}	3.5
MAC & CHEESE {v}	5 / 8

BURGERS

THE BIG CHEESE beef steak patty, Barber's mature cheddar	11
CLASSIC beef steak patty, crispy bacon, Barber's mature cheddar	11
HOMBRE BURGER beef steak patty, Monterey Jack cheese, jalapeños & salsa	12
THE MOTHERSHIP BURGER beef steak patty, bacon, cheese, onion, tomato, pickle	14
GREEDY HOG beef steak patty, pulled pork, cheese, pickle, bbq sauce	15
ITALIAN JOB breaded chicken fillet, mozzarella, tomato, pesto	14
FALAFEL {v} falafel, halloumi, sweet chilli, tomato, onion	10
HOMBRE VEGETARIAN {v} spicy bean burger, cheddar, jalapeños, salsa	10

Harry's burgers are served with French fries and shredded slaw.

STEAKS & GRILL

SIRLOIN 8oz/227g	15
FILLET 7oz/200g	22
RIBEYE 10oz/284g	18
T-BONE 18oz/567g	25
CHATEAUBRIAND FOR TWO béarnaise sauce, fries, field mushroom, grilled tomato, watercress	49
STEAK FRITES! 6oz/170g garlic butter	12
BEEF & REEF add garlic butter prawns (shell-on) to your steak	5
SAUCES / BUTTER brandy cream & peppercorn / Tennessee glaze / béarnaise / garlic butter	2.5

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

MAINS

ASPARAGUS, PEA, MINT & FETA RISOTTO {v available}{g} pea shoots, basil oil	14
SALMON & WATERCRESS FISHCAKE summer greens, roasted cherry tomatoes, hollandaise sauce	14
CREEDY CARVER CHICKEN BREAST {g} dressed rocket leaves, parmesan, garlic mayo, French fries	14
SLOW COOKED BBQ PORK RIBS seasoned twister fries, shredded slaw	15
DEVON CRAB LINGUINE chilli, lime, ginger, white wine	15
BAKED ITALIAN LASAGNE bolognese, fresh lasagne, cheese sauce	11
SPANISH FISH STEW {g} white fish, chorizo, potatoes, aioli	14
HOG & MAC pulled pork roll, macaroni cheese, slaw, bbq sauce	15
BELLY PORK {g} white bean cassoulet	15
ROAST CHICKEN PESTO PASTA roast chicken, pesto, smoked cherry tomatoes, pine nuts, parmesan	12

MEXICAN

SPICY SIZZLING FAJITAS flour tortillas, sour cream, guacamole, salsa, shredded lettuce, cheese	
MIXED VEGETABLES {v}	12
MARINATED CHICKEN	14
TENDER STEAK	16
TIGER PRAWNS & VEGETABLES	16
CHILLI BEEF BOWL {g} Mexican rice, sour cream, grated cheese, tortilla chips	11
SWEET POTATO & BEAN CHILLI {v}{g} Mexican rice, sour cream, grated cheese, tortilla chips	11
PULLED PORK BURRITO {v available}	10
Mexican green rice, cheese, lettuce, guacamole, salsa, sour cream	
CHILLI BEEF MUCHOS GRANDE {v available}{g} ground beef, corn chips, salsa, jalapeños, sour cream, guacamole	10

SALADS

CHICKEN CAESAR roast chicken, bacon, little gem, parmesan, anchovies, croutons, Caesar dressing	12
SUMMER GREEN SALAD {v}{g} summer green vegetables, feta, quinoa, avocado, basil & mint dressing	11
TAGLIATA {g} sliced fillet of beef, rocket, parmesan, aged balsamic, roast cherry tomatoes	20
TUNA NIÇOISE {g} tuna, new potatoes, green beans, olives, anchovies, egg, French dressing	15

PUDDINGS

HOT CHOCOLATE FUDGE BROWNIES vanilla ice cream, hot chocolate fudge sauce	6
SKILLET PAN TRIPLE CHOC CHIP COOKIE vanilla ice cream	7
LEMON & ALMOND CAKE {g} mascarpone ice cream, strawberries	7
WARM BELGIAN WAFFLES vanilla bean ice cream, maple syrup	6
ETON MESS SUNDAE summer berries, meringues, whipped cream, coulis, ice cream	8
COCONUT PANNA COTTA passion fruit coulis	7
AFFOGATO vanilla ice cream, Kahlua, espresso	6.5
APPLE & BERRY CRUMBLE fresh cream	6.5
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!	12
ICE CREAM	6
artisan Italian vanilla bean	
artisan Italian chocolate	
homemade mascarpone	
homemade raspberry ripple	
SORBET	6
passion fruit	
lemon	
LOCAL CHEESE BOARD	8
Godminster Cheddar, Dorset Blue Vinny, Sharpham Brie biscuits, chilli apple jam	

PUD WINES

MOSCATEL DE LA MARINA Spain 15%ABV	125ml	5
PAUL CLUVER NOBLE RIESLING South Africa 11%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
BUFFALO TRACE	40%ABV	3.5 / 5
MONKEY SHOULDER	40%ABV	4 / 7.5
HEDONISM	43%ABV	6 / 11.5
JAMESON	40%ABV	2.5 / 4
FAMOUS GROUSE	40%ABV	2.5 / 4
DRAMBUIE	40%ABV	2.5 / 4
SOUTHERN COMFORT	35%ABV	2.5 / 4
MAKER'S MARK	45%ABV	2.5 / 4
LAMB'S NAVY RUM	40%ABV	2.5 / 4
BACARDI GOLD	40%ABV	2.5 / 4
SAILOR JERRY SPICED RUM	40%ABV	2.5 / 4
MEZAN RUM	40%ABV	3.5 / 5
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
TIA MARIA	20%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

Harry's Est:1993 restaurant

FIZZ COCKTAILS

HARRY'S BELLINI

prosecco,
peach purée
6.5 / jug 25

RASPBERRY ROSE ROYALE

Hendricks gin, prosecco,
Chambord, raspberry
7.5 / jug 28

APEROL SPRITZ

Aperol, soda,
Prosecco
7.5 / jug 28

HONEYSUCKLE

Bacardi gold,
lime, honey, prosecco
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 St Clements
6.5

TARQUIN'S

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

PIMM'S No.1 GIN CUP

Pimm's, lemonade,
all the trimmings
6.5 / jug 24

HARRY COLLINS

Bacardi Carta Blanca,
lemon, soda
7

SILENT GENTLEMAN

Gentleman Jack Whiskey,
Cointreau, lemon juice, soda
8

MANHATTAN

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

FRENCH GIMLET

Grey Goose vodka, St-Germain,
lime
8.5

NEGRONI

Bombay gin, Martini Rosso,
Campari
6.5

BEERS & CIDER

DRAUGHT LAGER

TARKA 4.8% ABV
2 ½ pint / 4 pint / 15 jug

PERONI 5.1% ABV
2.1 ½ pint / 4.2 pint

BOTTLED BITTER / BEER / STOUT

OTTER BITTER 3.6% ABV 500ml 4.2
OTTER BRIGHT 4.3% ABV 500ml 4.2
ANCHOR STEAM 4.8% ABV 355ml 3.8
BROOKLYN 5.2% ABV 330ml 3.8
SOL 4.5% ABV 330ml 3.8
GUINNESS 4.5% ABV 330ml 3.8

CIDER

THATCHERS GOLD DRAUGHT 4.8% ABV
2.1 ½ pint / 4.2 pint
NORCOTTS ELDERFLOWER 4% ABV 500ml
4.2 bottle

SOFTS & SHAKES

LUSCOMBE BOTTLES

Mexican orange 2.9
raspberry crush 2.9
Devon apple juice 2.9
elderflower bubbly 2.9
st clements 2.9

LUSCOMBE TONIC

LUSCOMBE ELDERFLOWER TONIC
LUSCOMBE GRAPEFRUIT TONIC
2.5

LEMONADE

PEPSI
DIET PEPSI
2 ½ pint
2.5 pint

ROOT BEER

TOMATO JUICE
GINGER BEER
2.5 ½ pint
4 pint

THICKSHAKES

chocolate
vanilla
Oreo
Reese's peanut butter & chocolate
4.5

DEVONIA MINERAL WATER

still or sparkling
2.5 small
4 large

Harry's Est:1993 restaurant

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 3.1 / 4.1 / 16
125ml / 175ml / Bottle 
Vezzani, IGT Terre Siciliane, Italy. 12%ABV.
Crisp, dry and refreshing. A great all-rounder, will accompany most dishes! Catarratto/Greco.
2. CHARDONNAY 3.4 / 4.3 / 17
'Stablemate', Excelsior Estate, Robertson, South Africa. 14%ABV.
Very intense peaches and cream with a fresh, zesty finish. Sings with Hog & Mac and Sweet Potato Chilli.
3. PINOT GRIGIO 3.7 / 4.8 / 18.5
Folonari, IGT delle Venezie, Italy. 11.5%ABV.
Lively and fresh with pear and lemon rind flavours. Perfect with Creedy Carver Chicken or Stir Fry Chicken Salad!
4. SAVIGNON BLANC Reserva 4.4 / 5.6 / 20.5
Casas del Bosque, Casablanca, Chile. 14%ABV.
Intense, zesty, Sauvignon with lively tropical fruit and hints of lime and ginger. Great with Sriracha Wings or Sticky Belly Pork.
5. VERMENTINO 4.5 / 5.8 / 22.5
Domaine St Hilaire, Pays d'Oc, France. 13%ABV.
Ripe and rounded with a lemony crispness. Hints of apricot and garrigue herbs. Amazing with Leek & Taleggio Risotto.
6. DRY RIESLING 4.5 / 5.8 / 22.5
Louis Guntrum, Rheinhessen, Germany. 12.5%ABV.
Crisp, fresh and wonderfully intense. Hints of lime and honey. Great with Popcorn Shrimp or Crab Linguine.
7. RIOJA BLANCO 4.8 / 5.9 / 24
CVNE Barrel Fermented, Rioja, Spain 13%ABV.
Full bodied and dry, with a crisp fruitiness and a good dollop of creamy oak. Sam's favourite! Great with Tuna Steak.
8. DART VALLEY RESERVE 5.1 / 6.9 / 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 Stir Fry Chicken Salad.
9. SAUVIGNON BLANC 5.2 / 7.3 / 28
'Green Lip', Jackson Estate, Marlborough, NZ 13%ABV.
Dry with fresh, tropical flavours and gooseberry overtones. Try with Fig & Goats' Cheese Parcels or Prawn Fajitas!
10. CHARDONNAY 29 bottle
Paul Cluver, Elgin, South Africa. 13%ABV.
Beautifully soft with aromas of citrus, lime and pineapple. Full of creamy, buttery flavours with a hint of spice and a long fruity finish. Amazing with Sticky Belly Pork or Haddock Fishcake.

FIZZ

27. PROSECCO Spumante 5 gls / 23 btl
Borgo Del Col Alto, 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

125ml / 175ml / Bottle 

12. GOOD HOUSE RED 3.1 / 4.1 / 16
'Les Terrasses', IGP Ardèche, France. 13.5%ABV.
Fruity, very pluggable and full of red cherry flavours. Great with Pulled Pork. Merlot/Syrah.
13. CABERNET/MERLOT 3.4 / 4.3 / 17
Cornellana Estate, Cachapoal, Chile. 13.5%ABV.
Full bodied, yet silky smooth and laden with ripe cassis fruit. Great with Ribs or Steak & Tennessee Glaze.
14. SHIRAZ 3.9 / 4.9 / 18.5
'Stablemate', Excelsior Estate, Robertson, SA. 14%ABV.
Deep and spicy with a smooth vanilla/mocha finish. Great with Chilli or Greedy Hog Burger.
15. LA MOTTE 4 / 5.2 / 20
'Millenium', La Motte, Franschhoek, South Africa. 13.5%ABV.
Smooth & velvety with earthy red berry fruit. Hints of cinnamon. Merlot/Cabernet Franc (classic Bordeaux blend). Fab with Roast Beef!
16. PINOT NOIR 4.4 / 5.6 / 20.5
'Whale Point', South Eastern Australia. 13%ABV.
Very smooth and silky with a core of red fruit flavours and sweet spices. Perfect with Sticky Belly Pork!
17. RIOJA CRIANZA 4.5 / 5.8 / 23
Hacienda Lopez de Haro, Rioja Alta, Spain. 13.5%ABV.
Rounded and fruit-laden with a spicy complexity. Great with Fillet Steak or Steak Fajitas.
18. BARBERA D'ALBA 4.8 / 5.9 / 24
'Ansis', Terredavino, Piedmont, Italy. 13%ABV.
Classic Northern Italian full of juicy red fruit with bitter cherry and red berry overtones. Mean with a Harry's Lasagne.
19. ARAGONEZ 5 / 6.3 / 25
'Zero SO2', Terra d'Alter, Alentejo, Portugal. 15%ABV.
Rich and powerful blackberry fruit with big, ripe tannins and a long, spicy, savoury finish. Lush with Rump of Lamb!

THE STEAK COLLECTION

125ml / 175ml / Bottle 

20. MALBEC 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.
22. SECRET MALBEC 35 bottle
Altivo, Uco Valley, Mendoza, Argentina. 15%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

125ml / 175ml / Bottle 

24. ZINFANDEL ROSÉ 3.4 / 4.3 / 17
Feather Falls, California, USA. 11%ABV.
Medium sweet with ripe strawberry and watermelon flavours. Good with Chicken Wings.
25. MINERVOIS ROSÉ 4.5 / 5.8 / 22.5
Chateau d'Oupia, Languedoc-Roussillon, France. 13.5%ABV.
Classic Southern French rosé. Pale-coloured, crisp and dry with juicy strawberry fruit and a whiff of rosemary and thyme.
26. MASSAYA ROSÉ 5 / 6.9 / 25
Massaya, Bekaa Valley, Lebanon. 13.5%ABV.
One of the most outstanding rosés we have tasted in a long time. Dry and silky, with elegant berry-scented fruit.

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.

Harry's^{Est:1993} restaurant

SUNDAY LUNCH, JUNE 2017

COCKTAILS

BLOODY MARY / VIRGIN MARY
Grey Goose vodka, tomato juice, Tabasco, Worcester & all the trimmings!
7.5 / 5.5

HARRY'S BELLINI
prosecco, peach purée
6.5

RASPBERRY ROSE ROYALE
Hendricks gin, prosecco, Chambord, raspberry
7.5

HARRY'S CLASSIC
brandy, prosecco, Angostura bitters, sugar
8.5

NIBBLES

PORK CRACKLING
apple sauce
3.5

MARINATED OLIVES
mixed olives, homemade marinade {v}{g}
3.5

HARISSA SPICED NUTS
mixed nuts, spicy & fragrant harissa {v}
3.5

BREAD
olive oil, aged balsamic {v}
3.5

TO BEGIN

TOMATO & ROASTED RED PEPPER SOUP
basil oil, croutons, feta {v}{g available}
6

BUFFALO MOZZARELLA {v}{g}
summer greens, basil oil
7.5

DEVON CRAB ON TOAST
dressed white crab, sourdough toast
8

FIG & GOATS' CHEESE FILO PARCELS
dressed leaves, parmesan {v available}
6

POPCORN SHRIMP
garlic mayonnaise
6

MAIN EVENT

DARTS FARM ROAST DEVON BEEF
cheesy leeks, roast potatoes, Yorkshire Pudding, all the trimmings, gravy
15

ASPARAGUS, PEA, MINT & FETA RISOTTO
pea shoots, basil oil {v available}{g}
14

SALMON & WATERCRESS FISHCAKE
summer greens, roasted cherry tomatoes, hollandaise sauce
14

GREEDY HOG BURGER
beef patty, pulled pork, cheese, pickle, bbq sauce, French fries, shredded slaw
15

CREEDY CARVER CHICKEN BREAST
roast potatoes & vegetables, cranberry sauce, chicken gravy
15

SIRLOIN STEAK 8oz
truffle & parmesan fries, rocket, grilled tomato
16

TO FINISH

CHOCOLATE NUT SUNDAY
brownie chunks, chocolate sauce, chopped nuts, ice cream, whipped cream
8

ETON MESS SUNDAY
berries, meringues, whipped cream, coulis, ice cream
8

HOT CHOCOLATE FUDGE BROWNIES
vanilla ice cream, hot chocolate fudge sauce
6

SKILLET PAN TRIPLE CHOC CHIP COOKIE
vanilla ice cream
7

APPLE & BERRY CRUMBLE
fresh double cream
6.5

Est: 1993

Harry's

restaurant

Breakfast Time

COOKED

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THE WORKS bacon, egg, sausage, hash brown, tomato, mushroom, black pudding, baked beans, toast (v) available.	9.5
BREAKFAST ROLL bacon, egg	5
SAUSAGE SANDWICH Houses of Parliament sauce, sourdough	5

COLD

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HOMEMADE GRANOLA granola, berries, natural yoghurt or whole milk	5
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"ON TOAST"

served on buttered grilled sourdough

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SALMON & EGGS smoked salmon, scrambled eggs	7
AVOCADO SMASH fresh smashed avocados, roasted cherry tomatoes	7
MUSHROOMS & BACON wild & field mushrooms, bacon, butter	7
BEANS & CHEESE Heinz baked beans, Maryland cheddar cheese	7

Start your day off right

Harry's ^{Est: 1993} restaurant

Breakfast Time

COFFEE

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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

TEA

-

ENGLISH BREAKFAST	1.5
PEPPERMINT	1.5
GREEN	1.5
EARL GREY	1.5
DECAF ENGLISH BREAKFAST	1.5

COLD

-

MEXICAN ORANGE JUICE	2.9
RASPBERRY CRUSH	2.9
DEVON APPLE JUICE	2.9
ELDERFLOWER BUBBLY	2.9
MADAGASCAN VANILLA	2.9

THICKSHAKES chocolate / vanilla / caramel / Oreo	4.5
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Start your day off right