

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

HERITAGE CARROT SOUP {v}{g} carrot crisps, dukka, cumin oil	6
NACHOS {v}{g} refried beans, cheese, jalapeños, salsa, sour cream	6
POPCORN SHRIMP aioli	7
DUCK RILLETTES sourdough toast, pickle jar	7
BUFFALO MOZZARELLA {v}{g} courgette ribbons, chilli oil	7
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
MUSHROOMS ON BRIOCHE TOAST {v} toasted brioche, wild & field mushrooms, garlic, crème fraîche	8

MEZZE BOARD (to share) cured meats, olives, hummus, smoked cherry tomatoes, artisan bread	15
BAKED CAMEMBERT (to share) {v} rosemary, garlic, bread, apple chilli jelly	10

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
STEAMED GREEN VEGETABLES {v}{g}	3.5
GARLIC BUTTERED MUSHROOMS {v}	3.5
MAC & CHEESE {v} SML/LRG	5/8

BURGERS

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

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

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
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

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

MAINS

SEARED TUNA STEAK {g} sautéed potatoes, rocket, chimichurri butter	17
BUTTERNUT SQUASH RISOTTO {v available}{g} roasted walnuts, rosemary, parmesan	14
SALMON & WATERCRESS FISHCAKE steamed greens, roasted cherry tomatoes, hollandaise sauce	14
DART'S FARM 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	17
FISH CASSOULET {g available} white beans, pancetta, aioli, garlic bread	14
HOG & MAC pulled pork roll, macaroni cheese, slaw, bbq sauce	15
PULLED PORK PAPPARDELLE pasta ribbons, pulled pork, pink peppercorn sauce, parmesan	15
ROAST CHICKEN PESTO PASTA {v available} roast chicken, pesto, smoked cherry tomatoes, pine nuts, parmesan	12

SALADS

ROAST CHICKEN CAESAR chicken, bacon, little gem, parmesan, anchovies, croutons, Caesar dressing	12
SQUASH & KALE {v}{g} goats cheese, grains, mixed leaves, roasted walnuts, pomegranate, dressing	11
TAGLIATA {g} sliced steak, rocket, parmesan, aged balsamic, roast cherry tomatoes	17

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 & 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

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
BLACKBERRY & ALMOND TART vanilla ice cream	7
WARM BELGIAN WAFFLES vanilla bean ice cream, maple syrup	6
HOMEMADE VANILLA BEAN CHEESECAKE {g} berry compote	7
WHITE CHOCOLATE CRÈME BRÛLÉE raspberry coulis	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!	12
LOCAL CHEESE BOARD Godminster Cheddar, Dorset Blue Vinny, Sharpham Brie biscuits, chilli apple jam	8

ICE'S

AUTUMN MESS SUNDAE berries, meringues, whipped cream, coulis, ice cream	8
CHOC & NUT SUNDAE ice cream, chocolate brownie, nuts, choc fudge sauce, whipped cream	8
AFFOGATO vanilla ice cream, Kahlua, espresso	6.5
ICE CREAM Italian vanilla bean Italian chocolate artisan hazelnut homemade blackcurrant	6
SORBET pear homemade blood orange	6

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	3.5 / 6
SOUTHERN COMFORT	35%ABV	2.5 / 4
MAKER'S MARK	45%ABV	3 / 5
BACARDI GOLD	40%ABV	2.5 / 4
SAILOR JERRY SPICED RUM	40%ABV	2.5 / 4
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

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

LE COINTREAU

Cointreau, Sipsmith Sloe Gin,
Prosecco
8

HARRY'S CLASSIC

brandy, Angostura bitters,
sugar, 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 Sicilian Lemonade
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

LYME BAY MULLED WINE

added brandy! festive spices,
orange garnish
6 / jug 24

DARK & STORMY

Bacardi Carta Negra,
lime, ginger beer
7

SILENT GENTLEMAN

Gentleman Jack Whiskey,
Cointreau, lemon juice, soda
8

MANHATTAN

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

CHARLIE CHAPLIN

Sipsmith Sloe Gin,
lime, apricot brandy, sugar
7

NEGRONI

Bombay gin, Martini Rosso,
Campari
6.5

BEERS & CIDER

DRAUGHT LAGER

TARKA 4.8% 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 FANNY'S BRAMBLE 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
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

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

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 3.2 / 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. 14%ABV.
Very intense peaches and cream with a fresh, zesty finish. Sings with Hog & Mac, Sweet Potato Chilli or Baked Camembert
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 Darts Farm Chicken or Crab Linguine!
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 Butternut Risotto or Squash Salad.
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 Chicken Pesto Pasta.
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 Crab Linguine or Tuna Steak.
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 Fish Cassoulet.
8. DART VALLEY RESERVE 5.2 / 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 Mushrooms on Toast.
9. SAUVIGNON BLANC 5.5 / 7.5 / 29
Nautilus Estate, Marlborough, NZ 13%ABV.
Vibrant tropical fruit, fresh basil and gooseberry flavours. Try with Fig & Goats' Cheese Parcels or Roast Chicken Caesar!
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 Duck Rillettes or Salmon Fishcake.

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

125ml / 175ml / Bottle 

12. GOOD HOUSE RED 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 Beef Carpaccio. 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 Frites.
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 a Ribeye!
16. CASAL MONTEIRO TINTO 4.4 / 5.6 / 20.5
Tejo, Portugal. 13.5%ABV.
Big, 'juicy' and succulent with masses of spicy blueberry and baked plum flavours. Perfect with Chilli Muchos Grande.
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 Falafel Burger.
18. BARBERA D'ALBA 4.9 / 6 / 24
'Ansis', Terredavino, Piedmont, Italy. 13%ABV.
Classic Northern Italian full of juicy red fruit with bitter cherry and red berry overtones. Mean with Pulled Pork Pappardelle.
19. PINOT NOIR 35 bottle
Nautilus Estate, Marlborough, NZ. 15%ABV.
Medium bodied but rich & generous with flavours of spicy plum, Sweet cherry and cloves. Lush with a Chateaubriand!

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 & 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

125ml / 175ml / Bottle 

23. GOOD HOUSE ROSÉ 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 Beef Carpaccio.
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. 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. Great with Tagliata.

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

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