

NIBBLES

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

STARTERS

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| CAULIFLOWER SOUP {v}{g available} crispy shallots | 5 |
| NACHOS {v}{g} refried beans, cheese, jalapeños, salsa, sour cream | 6 |
| POPCORN SHRIMP aioli | 6 |
| WILD MUSHROOMS ON BRIOCHE {v} crème fraîche, thyme, garlic | 8.5 |
| HALF RACK BARBIE RIBS {g} California BBQ sauce | 6.5 |
| AUTUMN FILLET OF BEEF CARPACCIO {g available} pickled chestnut mushrooms, crispy shallots, rocket, Parmesan | 9.5 |
| VEGETABLE TEMPURA {v} chipotle mayo | 7 |
| FIG & GOATS CHEESE FILO PARCELS {v available} dressed leaves, parmesan | 6 |
| DEVON CRAB RAREBIT Devon Red cider, Barbers cheddar, sourdough toast | 9 |

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| ANTIPASTI BOARD (to share) Smoked & cured meats, olives, humous, breads | 15 |
| VEGGIE MEZZE (to share) {v} Humous, grilled vegetables, olives, romesco, breads | 15 |
| BAKED CAMEMBERT (to share) {v} rosemary, garlic, bread, cranberry ketchup | 10 |

SALADS

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| TAGLIATA {g} seared steak, rocket, Parmesan, artichokes, balsamic dressing | 17 |
| SUPER BOWL {v}{g} squash, quinoa, cranberries, soya beans, toasted pumpkin seeds | 12 |
| ROASTED CHICKEN CAESAR roasted chicken, bacon, gem, parmesan, anchovies, croutons | 14 |
| TUNA NIÇOISE {g} classic niçoise, albacore tuna | 15 |

MEXICAN

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| 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 {v available} two flour tortillas, cheese, sour cream, guacamole | 14 |
| 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

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|---|----|
| 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.

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| 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 |
| SEARED TUNA STEAK {g} Parmentier potatoes, roasted cherry tomatoes, rocket, chimichurri butter | 17 |

BURGERS

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|---|----|
| THE BIG CHEESE beef steak patty, Barber's mature cheddar | 11 |
| CLASSIC HARRY'S 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, jalapeños, chipotle mayo | 14 |
| WHAT THE FALAFEL {v} falafel, halloumi, sweet chilli, tomato, onion | 10 |

Harry's burgers are served in a brioche bun with lettuce and mayo and French fries.

MAINS

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| BUTTERNUT SQUASH RISOTTO {v available}{g} goats cheese, roasted hazelnuts | 14 |
| SALMON & WATERCRESS FISHCAKE steamed greens, roasted cherry tomatoes, hollandaise sauce | 14 |
| PIPERS FARM CHICKEN BREAST {g} Parmentier potatoes, steamed greens, cranberry ketchup | 16 |
| SLOW COOKED BBQ PORK RIBS seasoned twister fries, slaw | 15 |
| DEVON CRAB LINGUINE chilli, lime, ginger, cherry tomatoes, white wine | 17 |
| HOG & MAC pulled pork roll, macaroni cheese, slaw, bbq sauce | 15 |
| HARRY'S LASAGNE Devon beef Bolognese, Barber's cheddar sauce, green salad | 14 |

SIDES

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|---------------------------------|-----|
| ROCK FRIES truffle, parmesan | 3.5 |
| FRENCH FRIES {v}{g} | 2.5 |
| SLAW {v}{g} | 3.5 |
| SWEET POTATO FRIES {v} | 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 |

PUDDINGS

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|---|----|
| HOT CHOCOLATE FUDGE BROWNIES vanilla ice cream, hot chocolate fudge sauce | 6 |
| HARRY'S S'MORES SKILLET COOKIE {15 mins} toasted marshmallows, graham crackers | 8 |
| PISTACHIO AND ALMOND CAKE {g} crème fraîche | 6 |
| WARM BELGIAN WAFFLES vanilla bean ice cream, maple syrup | 6 |
| VANILLA CRÈME BRÛLÉE {g available} blackberry compote | 7 |
| TOFFEE APPLE SPONGE PUDDING caramel sauce, vanilla ice cream | 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, quince | 8 |

ICE'S

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| SNICKERS® SUNDAE ice cream, caramel sauce, hazelnuts, whipped cream | 8 |
| AFFOGATO vanilla ice cream, Kahlua, espresso | 6.5 |

SCOOPS

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|---|---|
| Italian vanilla bean ice cream | 6 |
| Italian chocolate ice cream | 6 |
| GRANNY GOTHARD'S peanut butter ice cream | 6 |
| Greek yoghurt sherbet ice | 6 |
| lime sorbet | 6 |
| blackberry sorbet | 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

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|---|---|
| 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

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|-----------------|-----------|
| 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

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

FIZZ COCKTAILS

HARRY'S BELLINI
prosecco,
peach purée
6.5 / jug 25

CHAMBORD ROYALE
prosecco, Chambord,
raspberry
7.5 / jug 28

NEGRONI SBAGLIATO
Campari, Martini Rosso,
prosecco
7.5

HONEYSUCKLE
Bacardi Gold, lime juice,
honey, prosecco
7

APEROL SPRITZ
Aperol,
prosecco, soda
7.5

HOUSE TONICS

**HENDRICK'S
SCOTTISH GIN**
Fever-Tree tonic
6

**SALCOMBE START POINT
LONDON DRY GIN**
Fever-Tree tonic
6.5

**GIN MARE
SPANISH BOTANICAL GIN**
Fever-Tree Mediterranean tonic
7.5

**WICKED WOLF
EXMOOR GIN**
Fever-Tree tonic
6.5

**TARQUIN'S STRAWBERRY
& LIME CORNISH GIN**
Fever-Tree tonic
6

CLASSIC COCKTAILS

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

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

ENGLISH GARDEN
house gin, St-Germain,
cucumber, tonic
7

EASTERN STANDARD
Grey Goose vodka, lime,
mint, cucumber
9

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

BEERS & CIDER

DRAUGHT LAGER

TARKA 4% ABV
2.3 ½ pint / 4.5 pint

PERONI 5.1% ABV
2.4 ½ pint / 4.8 pint

BOTTLED BITTER / BEER / STOUT

OTTER BITTER 3.6% ABV 500ml 4.5

OTTER BRIGHT 4.3% ABV 500ml 4.5

BROOKLYN 5.2% ABV 330ml 4

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

FEVER-TREE TONICS

tonic water 2.5
light tonic water 2.5
Mediterranean tonic water 2.5
ginger beer 2.5
lemonade 2.5

FAVOURITES

Coca Cola 2
Diet Coca Cola 2
root beer 3
big tom tomato juice 3

THICKSHAKES

chocolate
vanilla
Oreo
Reese's peanut butter & chocolate
strawberry
5

DEVONIA MINERAL WATER

still
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 3.3 / 4.3 / 16.5
'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. 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.
6. 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 Tuna Steak.
7. 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.
8. SAUVIGNON BLANC 5.7 / 7.9 / 30
Nautilus Estate, Marlborough, NZ 13%ABV.
Vibrant tropical fruit, fresh basil and gooseberry flavours. Try with Salt & Pepper Calamari or Salmon Fishcakes!
9. 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 Lobster Roll.

ROSÉ

23. GOOD HOUSE ROSÉ 3.3 / 4.3 / 16.5
'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. TEJO ROSÉ, 2017 3.7 / 4.8 / 18.5
Quinta de Casal Monteiro, Do Tejo DOC, Portugal. 12.5%ABV.
Fresh raspberry and wild strawberry. Hint of tangy cranberry. Very 'food friendly'. Loves Tagliata or Mediterranean Vegetable Salad.
26. PROVENCE ROSÉ 5 / 6.5 / 26
Mas Fleurey, Côtes de Provence, France. 12.5%ABV.
Dry but easy going strawberry scented rosé, beautifully balanced with silky mouthfeel. Perfect with Lobster Cocktail or Tuna Niçoise.
27. 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.

RED

12. GOOD HOUSE RED 3.3 / 4.3 / 16.5
'Les Terrasses', IGP Ardèche, France. 13%ABV.
Fruity, very pluggable and full of red cherry flavours. Great with Steak Fajitas. 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 T-Bone & Peppercorn Sauce or Falafel Burger.
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 Confit Lamb Shoulder.
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 Pork T-Bone or Chateaubriand!

THE STEAK COLLECTION

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. 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...?

FIZZ

28. 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.
29. 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.
30. 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.
31. 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.

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.

BREAKFAST

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|---|-----|
| 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 yogurt 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

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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 |
| 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 |