

The King Harry Sample Menu

Bread board - warm sourdough boule with butter £4 (v)

Lemon & thyme infused olives £3.25 (ve)

Starters & sharers

*Chicken liver, brandy & liquorice parfait, hazelnuts and
toasted sourdough £5.50 (a, n)*

*Poached egg with chargrilled asparagus and hollandaise
sauce on toasted sourdough £5.50 (v)*

*Pan-seared scallops with roasted cauliflower and a
curried bean purée £8*

Devon crab on toasted sourdough with avocado £7.25

Lightly dusted calamari with 'nduja mayo £5.75

*To share - rosemary & garlic baked camembert baked in
sourdough with celery £13 (v)*

*To share - board of Italian cured meats from Calabria,
sun dried tomatoes and lemon & thyme infused olives,
served with sourdough bread and balsamic vinegar
£14.50*

Salads and light mains

*Avocado & papaya salad, served with red pepper and
onion, drizzled with citrus dressing £9.50 (ve)*

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10

Smoked beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing 9.50 (ve)

Main courses

Roasted half chicken in a lemon & garlic marinade with rosemary fries £12

Crab and vodka ravioli with pickled fennel and cherry tomatoes £12.25 (a)

Chicken, leek & mushroom pot pie served with creamy mash and roasted vegetables £11.50

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £11.95

Fish & chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce £12.25 (a)

Sausage & mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy onions & a red wine jus £12.50

28-Day aged rib-eye steak, mini Yorkshire pudding filled with caramelised onions, triple-cooked chips & a horseradish butter £16

Sides

Sweet potato fries £3.50

Side salad £3.50

Seasonal vegetables £3.50

Fries £3

Onion rings £2.50 (a)

Desserts

*Warm chocolate brownie served with hazelnut ice cream
£5.50 (v, n)*

Tuscan-style polenta, orange and almond cake £5.50 (v)

*British cheese board including Cornish blue, Wensleydale
with cranberry, Sandham's crumbly Lancashire and St.
Helen's Farm goat's cheese, served with celery, savoury
biscuits and red onion chutney £7.75 (v)*

Sticky toffee pudding and vanilla ice cream £5.50 (v, n)

*To share - an almond choux pastry ring filled with
chocolate cream, served with hot chocolate sauce and
hazelnut ice cream £11.75 (n)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*

Menu last updated July 4th 2017