

Harry Cook Free House Sample Menu

Starters & sharers

Lemon & thyme infused olives £3 (ve)

To share - Vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £20 (a, v)

Chicken wings in yakiniku BBQ glaze and Asian-style slaw £5

Fried squid with a sweet chilli glaze £5.50

Roasted cauliflower, aubergine and butternut squash with golden raisins & pomegranate, served on toasted ancient grain bread £5.25 (ve)

To share - The whole hog - warmed pulled pork pie, handmade Scotch eggs, pork crackling sticks, sticky mustard & honey glazed Cherry Orchard sausages and black pudding bon bons, served with brown sauce, celery, radishes and golden beetroot piccalilli £26

Mushrooms and dolcelatte on toasted sourdough £5.25 (v)

Salads & light mains

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £9.75

*Chargrilled halloumi, avocado & papaya salad, served
with red pepper and onion,
Drizzled with citrus dressing £11.25 (v)*

*Butternut squash risotto with pecorino and pumpkin
seeds £9.50 (v)*

Main courses

*Fish & chips - line caught cod, ale-battered, served with
triple-cooked chips, mushy peas and tartare sauce £11.25
(a)*

*21-Day aged sirloin steak, mini Yorkshire puddings filled
with caramelised onions, triple-cooked chips and a
horseradish butter £14.50*

*Handmade British beef burger in a brioche bun with
bacon and melted cheese, served with a gherkin and fries
£10.95*

*Butternut squash risotto with pecorino and pumpkin
seeds £9.50 (v)*

*Handmade chicken Kiev, creamy mash and cavolo nero
£10*

*Trawler's catch - Scottish scampi and cod goujons with
curried beans, mushy peas, tartare sauce and triple-
cooked chips £12*

*Sausage & mash - Cherry Orchard Farm pork sausages
on spring onion mash with crispy onions and a red wine
jus £11.50*

Lamb duo - Pan-roasted lamb rump & pulled shoulder pie on French beans, leeks and garlic, served with a red wine jus £15

Sides

Onion rings £2.50 (a)

Coleslaw £2.50

Sweet potato fries £3.50

Triple-cooked chips £3

Desserts

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 & red onion chutney £7 (v)

Sticky toffee pudding and vanilla ice cream £5.25 (v, n)

To share - An almond choux pastry ring filled with chocolate cream, served with hot chocolate sauce and hazelnut ice cream £11.50 (n)

Warm chocolate brownie served with hazelnut ice cream £5.25 (v, n)

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