

# HAROLD'S

RESTAURANT

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## BOTTLED BEERS & CIDERS

Birra Moretti   330ml   4.6%	4.90	Old Mout Pineapple & Raspberry	6.50
Sol   330ml   4.2%	4.90	500ml   4.5%	
Bulmers Original   500ml   4.5%	5.90	Old Mout Kiwi & Lime   500ml   4%	6.50
Bulmers Red Berries   500ml   4%	5.90		

## SPIRITS

Smirnoff Vodka   37.5%	4.00	Jack Daniels   40%	4.00
Captain Morgans Dark   40%	4.00	Gordons London Dry Gin   37.5%	4.00
Captain Margans Spiced   35%	4.00	Courvoisier VS   40%	4.50
Jameson Irish Whisky   40%	4.80		

## SOFT DRINKS

Schweppes Lemonade   16oz	3.20	Coke Zero   16oz	3.20
Diet Coke   16oz	3.20	Purezza Still/Sparkling Water   750ml	4.00

## WINE

Ancora Pinot Grigio, IGT Provincia di Pavia 125ml 5.35   175ml 7.00   250ml 9.25 Bottle 27.00	Karu Merlot, Chile 125ml 5.25   175ml 6.75   250ml 8.75 Bottle 26.00
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Ancora Pinot Grigio Rosé, IGT Provincia di Pavia, Italy 125ml 5.50   175ml 7.00   250ml 9.00 Bottle 26.00
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# ROOM SERVICE

Our room service menu is available between **11.30am and 9.15pm**.  
However, items marked with "**24/7**" are available 24 hours a day and  
the breakfast selection available between **7:30am and 11:30am**.

To order, call our restaurant on 5890. A **tray charge of 5.00**  
will be applied to your bill.

For a full list of our drinks offering please come and see up at the bar or call **5890**.

## BREAKFAST BITES

Served until 11:30am. All breakfast bites are served in a floured bap.

<b>Sausage Bap</b>	<b>5.50</b>
<b>Bacon Bap</b>	<b>5.50</b>
<b>Vegetarian Sausage Bap (v/ve)</b>	<b>5.50</b>
<b>Fresh Three Egg Omelette</b>	<b>5.00</b>

Choose 2 fillings: ham, tomato, cheddar, onion, red pepper.

### Add on extra's £1 each

Mushrooms, fried egg, hash brown, tomato, beans.

## SANDWICHES

All served with crisps, coleslaw, dressed salad.

<b>Fish Finger Buttie</b>	<b>12.00</b>
Battered fish goujons, toasted brioche bun, cos lettuce, tartare sauce.	

<b>Club Sandwich</b>	<b>12.50</b>
Chargrilled chicken breast, smoked streaky bacon, egg mayonnaise, cos lettuce, tomato, served on white or brown bloomer.	

<b>Roast Beef &amp; Caramelised Onion Baguette (v)</b>	<b>10.00</b>
Topside of beef, served with a jug of gravy.	

<b>BBQ Pulled Pork Ciabatta</b>	<b>10.00</b>
Melted mature cheddar cheese, crispy onions, BBQ sauce.	

<b>Yorkshire Ham [24/7]</b>	<b>9.00</b>
Sliced Tomato, cos lettuce, Dijon mayonnaise, served on white or brown bloomer.	

<b>Egg Mayonnaise (v) [24/7]</b>	<b>8.00</b>
Watercress and cos lettuce, served on white or brown bloomer.	

<b>BBQ Chicken Wrap</b>	<b>10.00</b>
Buttermilk fried chicken, red onion, cos lettuce, bbq sauce.	

<b>Sweet Chilli Tuna Ciabatta</b>	<b>10.00</b>
Tuna mayonnaise, sweet chilli, cucumber, mature cheddar.	

<b>Cheese Savoury (v) [24/7]</b>	<b>8.00</b>
Mature cheddar, pepper, red onion and chive, served on white or brown bloomer.	

## MAINS

<b>Yorkshire Beer Battered Haddock Fillet</b>	<b>19.00</b>
Hand cut chunky chips, minted mushy peas, curry sauce, tartare sauce, charred lemon.	

<b>Yorkshire Beef Cheek Bourguignon (gfo)</b>	<b>24.00</b>
Double cream mashed potatoes, maple roasted carrots, glazed shallot & parsnip crisps, served in a large Yorkshire pudding.	

<b>Chicken Parmigiana</b>	<b>19.00</b>
Panko breaded chicken escalope, pomodoro & melting mozzarella, parmesan & rosemary fries, hazelnut pesto and pine nut tossed salad.	

<b>Pan Seared Salmon Fillet (gf)</b>	<b>23.00</b>
Mascarpone, samphire and pea risotto, tenderstem broccoli, crisp capers, parsley infused olive oil.	

<b>Tender Chicken Tikka Masala [24/7]</b>	<b>18.50</b>
Pilau rice, naan bread, mango chutney.	

<b>Kerelan Cauliflower &amp; Red Pepper Curry (v) [24/7]</b>	<b>16.00</b>
Pilau rice, naan bread, mango chutney.	

## SALADS

<b>Caesar Salad</b>	<b>10.00</b>
Smoked streaky bacon, anchovies, pecorino cheese, garlic croutons, baby gem lettuce, Caesar dressing.	

<b>Superfood Salad (v/veo)</b>	<b>11.00</b>
Barley, roasted squash, kale, cabbage, carrot, roasted sweet potato, chestnuts, pecans, pumpkin seeds, beetroot, Wensleydale, cranberry dressing.	

<b>Add Chargrilled Tuna Steak</b>	<b>7.00</b>
<b>Add Chargrilled Chicken Breast</b>	<b>7.00</b>
<b>Add Chargrilled Halloumi</b>	<b>7.00</b>

## SIDES

<b>Onion Rings (v/ve)</b>	<b>4.00</b>
<b>Skin on Fries (v/ve/gfo)</b>	<b>4.50</b>
<b>Hand Cut Chunky Chips (v/ve/gfo)</b>	<b>4.50</b>
<b>Dressed Mixed Leaf Salad (v/ve/gf)</b>	<b>5.00</b>

## PIZZA

Authentic 12" Hand Stretched, Stone Baked Pizza with Italian tomato base and melting mozzarella.

<b>Classic Margherita (v/gfo/veo)</b>	<b>12.00</b>
Topped with Italian tomato & buffalo mozzarella.	

<b>Garlic Pizza Bread (v/ve)</b>	<b>7.00</b>
Confit garlic oil, chopped parsley.	

### Add mozzarella for 2.00

<b>Sundried Tomato, Spinach &amp; Portabella Mushroom (v/gfo)</b>	<b>13.00</b>
Red pesto base, buffalo mozzarella.	

<b>Pepperoni</b>	<b>14.00</b>
Italian tomato, cured pepperoni, garlic infused oil.	

<b>Nduja Pollo (gfo)</b>	<b>15.00</b>
Spicy Italian sausage, pulled chicken breast, jalapeños.	

<b>Meat Feast (gfo)</b>	<b>16.00</b>
Chicken, pepperoni, spicy Italian sausage, BBQ pulled pork, melting mozzarella.	

<b>BBQ Pulled Pork</b>	<b>15.00</b>
BBQ pork shoulder, mozzarella, crispy onions.	

## BURGERS

All served in a toasted brioche bun with salad, gherkin, onion ring, red cabbage slaw, & skin on fries.

<b>170gm (6oz) Bacon Cheeseburger</b>	<b>18.00</b>
Smoked maple streaky bacon, caramelised onion jam, mature cheddar.	

<b>Triple Hog Burger</b>	<b>20.00</b>
6oz beef burger, smoked maple streaky bacon, BBQ pulled pork, bacon jam, mature cheddar.	

<b>Vegan Burger (ve)</b>	<b>16.00</b>
Breaded "buttermilk" Quorn fillet, portabella mushroom, vegan cheddar.	

<b>Chicken Fillet Burger</b>	<b>18.00</b>
Herb & Spice breaded chicken fillet, tomato relish, mature cheddar.	

<b>Korean BBQ Chicken Burger</b>	<b>19.00</b>
Herb & Spice breaded chicken fillet, Korean BBQ sauce, Asian slaw.	

## PASTA

<b>Creamy Beef Ragu Rigatoni</b>	<b>15.00</b>
Slow cooked beef shin ragu, mascarpone, basil leaf & Grana Padano.	

<b>Pesto Chicken Linguine</b>	<b>16.00</b>
Charred chicken breast, basil pesto, sun-dried tomato, linguine, shaved grana padano.	

<b>Tomato, Red Pepper and Mascarpone Risotto (v)</b>	<b>15.00</b>
Oven baked red pepper, sun-dried tomato pesto, bocconcini mozzarella, pine nut, baby basil.	

<b>Roast Pumpkin, Spinach and Chestnut Gnocchi (v/ve)</b>	<b>14.00</b>
Toasted pumpkin seeds, squash puree, crisp sage.	

## DESSERTS

<b>Sticky Toffee Pudding (v)</b>	<b>8.00</b>
Bailey's butterscotch sauce, vanilla pod ice cream.	

<b>Apple, Sultana &amp; Pear Crumble (v/veo)</b>	<b>8.00</b>
Rum & Raisin ice cream.	

<b>Caramelised Biscuit Cheesecake (v)</b>	<b>8.00</b>
Pecan Brittle, toffee, honeycomb ice cream.	

<b>Warm Raspberry &amp; White Chocolate Blondie (v)</b>	<b>8.00</b>
White chocolate ice cream, macerated raspberries.	

<b>Chocolate Truffle Cake (v/ve/gf)</b>	<b>8.00</b>
Mandarin sorbet.	

### VE VEGAN | DF DAIRY FREE | V VEGETARIAN | GF GLUTEN FREE

**ALLERGENS & INTOLERANCES:** We strive to accommodate guests with allergies and intolerances, but all food and drinks are prepared in environments where allergens are present. Therefore, we cannot guarantee any item is completely allergen or gluten-free. Please inform our team of any allergies or intolerances before ordering. An allergen matrix is available for reference. For gluten-free orders, we take precautions but cannot ensure the absence of gluten due to shared kitchen facilities. Those with coeliac disease or gluten intolerance should consider this when ordering. Your safety matters - ask if unsure.