HAROLD'S
RESTAURANT

BOTTLED BEERS & CIDERS

Birra Moretti | 330ml | 4.6%	**4.90**
Sol | 330ml | 4.2%	**4.90**
Bulmers Original | 500ml | 4.5%	**6.00**
Bulmers Red Berries | 500ml | 4%	**6.00**
Old Mout Pineapple & Raspberry 500ml | 4.5%	**6.50**
Old Mout Kiwi & Lime | 500ml | 4%	**6.50**

SPIRITS

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

SOFT DRINKS

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

WINE

Il Caggio Pinot Grigio, Veneto
125ml 5.25 | 175ml 6.75 | 250ml 8.75 | Bottle 26.00

Coldridge Shiraz, Australia
125ml 5.40 | 175ml 7.25 | 250ml 9.50 | Bottle 28.00

Ancora Pinot Grigio Rosé, IGT Provincia di Pavia, Italy
125ml 5.50 | 175ml 7.00 | 250ml 9.00 | Bottle 26.00

VE VEGAN | DF DAIRY FREE | V VEGETARIAN | GF GLUTEN FREE | O OPTION

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.

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

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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 is 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.



BREAKFAST BITES

Served from 7am until 11:30am. All breakfast baps are served in a floured bap.

Sausage Bap 6.00
Bacon Bap 6.00
Vegetarian Sausage Bap (v/ve) 5.50
Fresh Three Egg Omelette 6.00
Choose 2 fillings: ham, tomato, cheddar, onion, red pepper.

Add extra's for £1 each
Mushrooms, fried egg, hash brown, tomato, beans.

SANDWICHES

All served with crisps, coleslaw, dressed salad.

Fish Finger Buttie 13.00
Battered fish goujons, toasted brioche bun, cos lettuce, tartare sauce.

Club Sandwich 14.00
Chargrilled chicken breast, smoked streaky bacon, egg mayonnaise, cos lettuce, tomato, served on white or brown bloomer.

Roasted Pork Loin Baguette 10.00
Apricot stuffing, winter chutney, jug of gravy.

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

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

BBQ Chicken Wrap 10.00
Buttermilk fried chicken, red onion, cos lettuce, bbq sauce.

Sweet Chilli Tuna Ciabatta 10.00
Tuna mayonnaise, sweet chilli, cucumber, mature cheddar.

Cheese Savoury Wrap (v) 8.00
Red onion, pepper and chive savoury cheese.

MAINS

Yorkshire Beer Battered Haddock Fillet 20.00
Hand cut chunky chips, minted mushy peas, curry sauce, tartare sauce, charred lemon.

Sea Bream Puttanesca (gf) 24.00
Anchovy, parsley, olive & caper tomato sauce, spinach, crisp new potatoes.

Sundried Tomato Pesto & Mozzarella Stuffed Breaded Chicken 21.00
Pomodoro linguine, rocket and balsamic salad, shaved parmesan.

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

Spinach, Chickpea & Sweet Potato Curry [24/7] 17.00
Pilau rice, naan bread, mango chutney.

SALADS

Caesar Salad 12.00
Smoked streaky bacon, anchovies, pecorino cheese, garlic croutons, baby gem lettuce, Caesar dressing.

Goats Cheese Superfood Salad (v/veo/gfo) 12.00
Roasted pumpkin, pearl barley, pecans, chestnuts, crispy kale, sunflower seeds, dried figs, beetroot, spinach leaf, maple mustard vinaigrette.

Add Chargrilled Tuna Steak 9.00
Add Chargrilled Chicken Breast 8.00
Add Chargrilled Halloumi 7.00

PASTA

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

Pesto Chicken Linguine 16.00
Charred chicken breast, basil pesto, sun-dried tomato, linguine, shaved Grana Padano.

Slow Roasted Butternut Squash & Sage Ravioli (ve) 16.00
Squash puree, pine nut, vegan parmesan, crisp sage.

Wild Mushroom, Tarragon & Walnut Gnocchi (v) 14.00
Creamy sauce, wilted spinach, toasted walnut, parmesan.

PIZZA

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

Classic Margherita (v/gfo/veo) 13.00
Melting mozzarella.

Garlic Pizza Bread (v/ve) 7.00
Confit garlic oil, chopped parsley.
Add mozzarella for £2.

Goats Cheese, Caramelised Onion & Spinach (gfo) 15.00
Italian tomato, mozzarella.

Pepperoni (gfo) 14.00
Italian tomato, cured pepperoni, garlic infused oil.

Nduja Pollo Pizza (gfo) 16.00
Spicy Italian sausage, pulled chicken breast, jalapeños.

Meat Feast (gfo) 16.00
Chicken, pepperoni, Nduja sausage, ham, melting mozzarella.

Mortadella, Pistachio & Parmesan (gfo) 16.00
Pesto base, mozzarella, rocket leaf, shaved parmesan.

BURNT CHEF BURGERS

All served in a toasted brioche bun with salad, gherkin, onion ring, red cabbage slaw & skin on fries. £1 from each burger goes to the Burnt Chef organisation.

170g (6oz) Bacon Cheeseburger 19.00
Smoked streaky bacon, caramelised onion jam, mature cheddar.

Triple Hog Burger 22.00
6oz beef burger, smoked maple streaky bacon, BBQ pulled pork, bacon jam, mature cheddar.

Vegan Burger (ve) 18.00
Breaded "buttermilk" Quorn fillet, portabella mushroom, vegan cheddar.

Crispy Chicken Fillet Burger 19.00
Herb & Spice breaded chicken fillet, tomato relish, mature cheddar.

Hot Honey Chicken & Brie Burger 21.00
Herb & Spice breaded chicken fillet, melting brie, chilli relish.

SIDES

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

DESSERTS

Sticky Toffee Pudding (v) 8.00
Butterscotch sauce, vanilla pod ice cream.

Trio of Chocolate Cheesecake Delice (v) 9.00
Dark, milk & white chocolate cheesecake delice, broken honeycomb, morello compote.

Blackberry & Lavender Crème Brulee (v) 9.00
Lavender & blackberry brulee, blackberry jam, earl grey shortbread.

Carmelised Biscuit Chocolate Fondant (v) 9.00
Carmelised biscuit ice cream, broken biscuit, toffee sauce.

Chocolate & Salted Caramel Tart (v/ve/gf) 9.00
Vegan salted caramel ice cream.

Ice Cream Selection (v/gfo/veo)
5.00 one scoop / 7.00 two scoops / 8.00 three scoops
Selection of Yorkshire ice creams, chocolate sauce or raspberry coulis, vanilla cream, wafer curl.

THE BURNT CHEF PROJECT

Stamp out the stigma and stand with our hospitality heroes.

For every burger you enjoy, we donate £1 directly to The Burnt Chef Project—funding 24/7 mental health support, free therapy, and vital resources for the people behind your plate. Scan the QR to learn more.