

HAROLD'S

RESTAURANT

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%	6.00	Old Mout Kiwi & Lime 500ml 4%	6.50
Bulmers Red Berries 500ml 4%	6.00		

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

Il Caggio Pinot Grigio, Veneto		Coldridge Shiraz, Australia	
125ml 5.25 175ml 6.75 250ml 8.75		125ml 5.40 175ml 7.25 250ml 9.50	
Bottle 26.00		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

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

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

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.

Fish Finger Buttie	12.50
Battered fish goujons, toasted brioche bun, cos lettuce, tartare sauce.	

Club Sandwich	13.00
Chargrilled chicken breast, smoked streaky bacon, egg mayonnaise, cos lettuce, tomato, served on white or brown bloomer.	

BBQ Pulled Pork Ciabatta	10.00
Melted mature cheddar cheese, crispy onions, BBQ sauce.	

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.	

Yorkshire Sausage, Caramelised Onion & Mature Cheddar Ciabatta	10.00
Served with a jug of gravy.	

Open King Prawn & Chorizo Focaccia	13.00
Charred homemade rosemary focaccia, rocket, sundried tomatoes, chorizo crumb, balsamic & parmesan.	

MAINS

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

Basil Stuffed Chicken Ballotine	23.00
Prosciutto wrapped chicken breast, sundried tomato and roasted pepper risotto, charred asparagus, pesto.	

Chicken Parmigiana	20.00
Panko breaded chicken escalope, pomodoro & melting mozzarella, parmesan & rosemary fries, pesto and pine nut tossed salad.	

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

Spinach, Chick Pea & Sweet Potato [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.	

Cedar Bowl (v/veo)	12.00
Giant cous cous, roasted red pepper, toasted almonds, sundried tomato, feta cheese, mint leaf, paprika spiced chick peas, lemon & herb dressing.	

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

PASTA

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

Pesto Chicken Penne	16.00
Charred chicken breast, basil pesto, sundried tomato, penne, shaved Grana Padano.	

King Prawn & Chilli Linguine	19.00
Prawn bisque, fresh red chillies, parsley, parmesan.	

Vegan Nduja Gnocchi (v/ve)	14.00
Roasted red pepper, Napoli sauce, basil, vegan parmesan.	

PIZZA

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

Classic Margherita (v/gfo/veo)	12.00
Melting mozzarella.	

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

Goats Cheese, Caramelised Onion & Spinach (gfo)	14.00
Italian tomato, mozzarella.	

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

Nduja Pollo Pizza (gfo)	15.00
Spicy Italian sausage, pulled chicken breast, jalapeños.	

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

Hot Honey, Parma Ham & Feta Cheese (gfo)	16.00
Italian tomato base, Nduja sausage, mozzarella.	

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.

170gm (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)	17.00
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)	4.50
Hand Cut Chunky Chips (v/ve/gfo)	4.50
Dressed Mixed Leaf Salad (v/ve/gf)	5.00

DESSERTS

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

Rhubarb and Custard Eton Mess (v/gf)	9.00
Chantilly cream, crushed meringue, rhubarb compote, vanilla custard.	

Caramelised Biscuit Cheesecake (v)	9.00
Pecan Brittle, toffee, caramelised biscuit ice cream.	

Coconut Rice Pudding & Caramelised Pineapple (v/gf)	9.00
Brown sugar glazed pineapple, mango compote, coconut shavings.	

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
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Selection of Yorkshire ice creams, chocolate sauce or raspberry coulis, vanilla cream, wafer curl.



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.