

HAROLD'S
RESTAURANT

**Harold's is rooted in Huddersfield not
just in place, but in spirit.**

Born in the town and shaped by its values, Harold Wilson
added a splash of colour into the black and white world of
Westminster. A Prime Minister who showcased the best
of Yorkshire: the warmth, the friendliness, the adaptability,
and the grit that makes us so special.

Harold's is a place that celebrates modern Yorkshire hospitality. The kind that says
come as you are, pull up a chair, and make yourself at home.

A space where everyone is welcome, where good times are taken seriously.

No stuffy rules. No debates. Just plates.

**So... welcome! It's time to get stuck into some proper,
no nonsense grub.**



Take a look at our upcoming
events in Huddersfield

CEDARCOURTHOTELS.CO.UK

A discretionary service charge of 10% will be added to your bill and given to our team.

ALLERGENS & INTOLERANCES - VE VEGAN / DF DAIRY FREE / V VEGETARIAN / GF GLUTEN FREE / O OPTION:

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kitchen facilities. Those with coeliac disease or gluten intolerance should consider this when ordering. Your safety matters - ask if unsure.

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RESTAURANT MENU

MENU AVAILABLE 17.30 - 21.30



STARTERS

Soup of the Day (v/gfo)	7.50
Baked ciabatta, flavoured butter.	
Breadboard (v/ve)	6.00 single / 9.00 for two
Homegrown rosemary focaccia, garlic ciabatta, bloomer, garlic aioli, balsamic olive oil.	
Crispy Hot Honey & Peanut Chicken Wings	8.50
Asian slaw, satay sauce, chilli.	
Garlic and Chorizo King Prawns	12.00
House made focaccia, dressed rocket, shaved Padano, balsamic.	
Feta and Mint Arancini (v)	9.00
Pea puree, beetroot, pickled shallot.	
Confit Duck Spring Roll	12.00
Pickled carrot and cucumber salad, crispy kale, hoi sin.	

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	

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.	

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.	
Slow Braised 10oz Lamb Henry	26.00
Buttered mashed potatoes, wilted greens, baby heritage carrots, Yorkshire pudding, balsamic & redcurrant veal bone jus.	
Pan Seared Salmon Fillet (gf)	23.00
Mascarpone & pea risotto, tenderstem broccoli, crisp capers, parsley infused olive oil.	
Chicken Parmigiana	20.00
Panko breaded chicken escalope, pomodoro & melting mozzarella, parmesan & rosemary fries, pesto and pine nut tossed salad.	

FROM THE CHAR GRILL

All served with hand cut chips, portabella, confit tomato, sugar glazed shallot, rocket and parmesan salad and a choice of sauce from: (Cracked Pepper, Tomato & Basil, Yorkshire Blue Cheese Cream, or Chimichurri).	
Butterfly Chicken Breast	20.00
Lemon & Rosemary or with Blackened Cajun Rub.	
238g (10oz) 28 Day Dry Aged British Rib Eye Steak	30.00
226g (8oz) British Flat Iron Steak	22.00
Tuna Steak	22.00

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, sun-dried 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

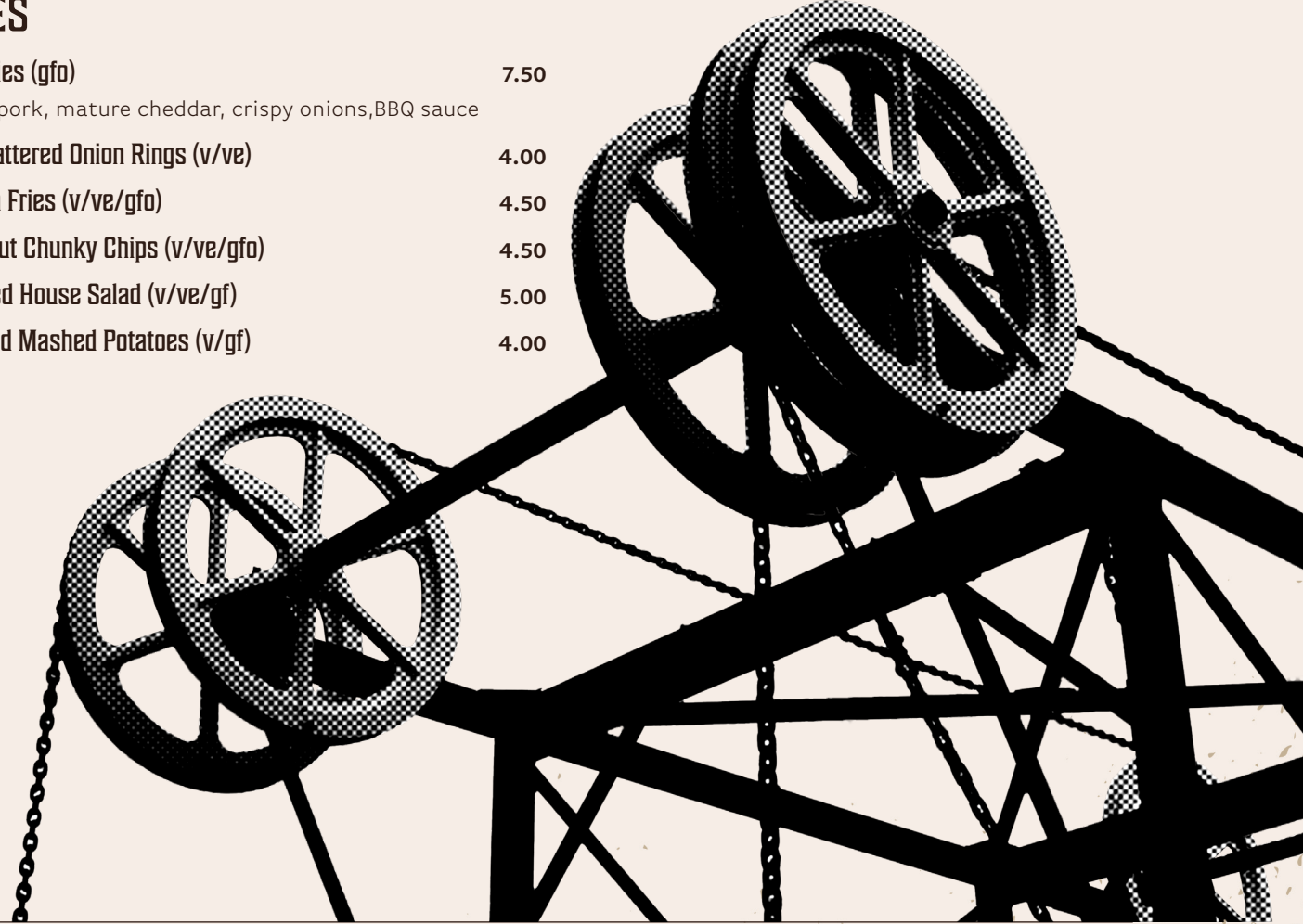
Pizzas are 12" Hand Stretched, Stone Baked with Italian tomato base and melting mozzarella.	
Classic Margherita (v/gfo/veo)	12.00
Melting mozzarella.	
Garlic Pizza Bread (v/ve)	7.00
Confit garlic oil, chopped parsley. Add mozzarella for £2.	
Goats Cheese, Caramelised Onion & Spinach (gfo)	14.00
Italian 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.	

SIDES

Dirty fries (gfo)	7.50
Pulled pork, mature cheddar, crispy onions,BBQ sauce	
Beer Battered Onion Rings (v/ve)	4.00
Skin on Fries (v/ve/gfo)	4.50
Hand Cut Chunky Chips (v/ve/gfo)	4.50
Chopped House Salad (v/ve/gf)	5.00
Buttered Mashed Potatoes (v/gf)	4.00

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 and Salted Caramel Tart (v/ve/gf)	9.00
Vegan salted caramel ice cream.	
Cheeseboard (v)	12.00
Yorkshire blue, Smoked mature cheddar, Somerset brie, crackers & croutes, chutney.	
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.	



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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.