

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

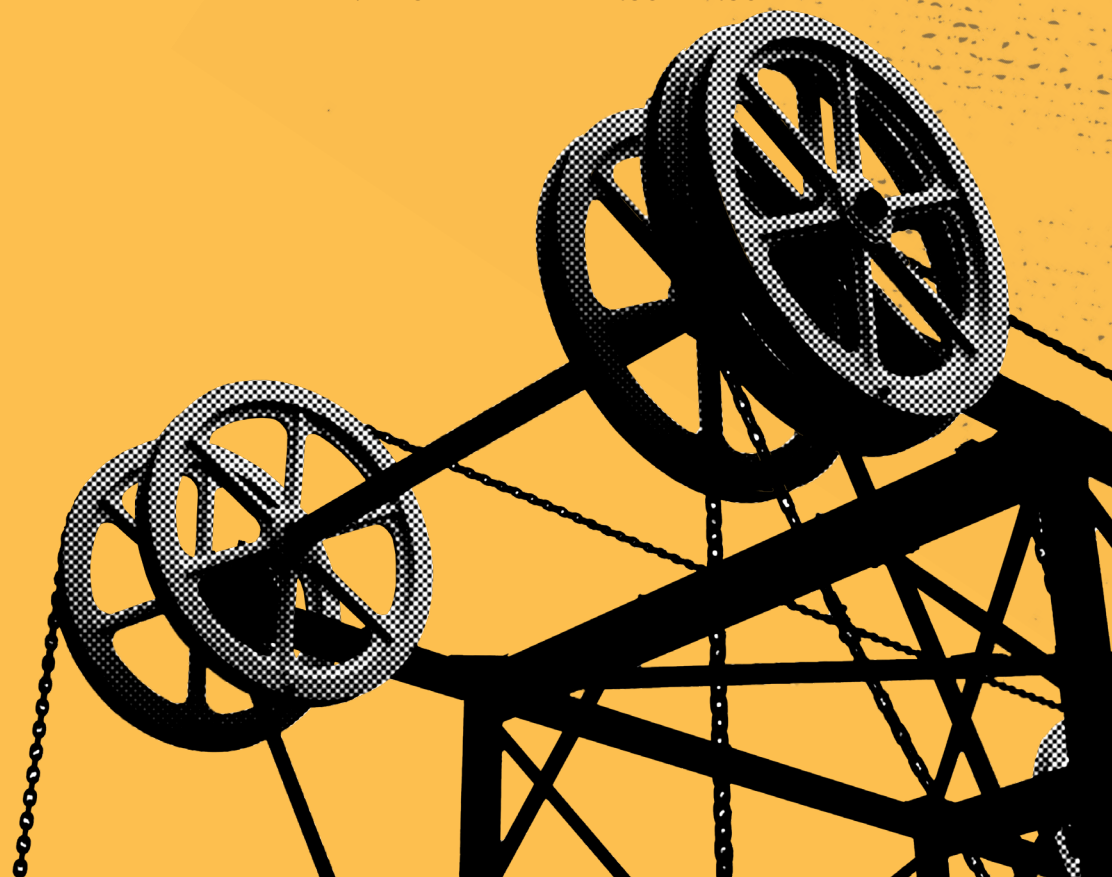
CEDARCOURTHOTELS.CO.UK

HAROLD'S

RESTAURANT

LOUNGE MENU

MENU AVAILABLE 11.30 - 17.30



BREAKFAST BITES

Served until 11:30am. All breakfast bites 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 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	9.00
Sliced Tomato, cos lettuce, Dijon mayonnaise, served on white or brown bloomer.	

Egg Mayonnaise (v)	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.	

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

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

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.	

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.	

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

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.	

DESSERTS

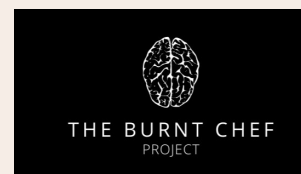
Sticky Toffee Pudding (v)	8.00
Butterscotch sauce, vanilla pod ice cream.	

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.	

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.	



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.

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-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.