

**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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# RESTAURANT MENU

**MENU AVAILABLE 17.30 - 21.30**



STARTERS

|                                                                                          |                            |
|------------------------------------------------------------------------------------------|----------------------------|
| Soup of the Day (v/gfo)                                                                  | 7.50                       |
| Baked ciabatta, flavoured butter.                                                        |                            |
| Breadboard (v/veo)                                                                       | 6.00 single / 9.00 for two |
| Homegrown rosemary focaccia, garlic ciabatta, bloomer, garlic aioli, balsamic olive oil. |                            |
| Crispy Cochujang Chicken Tenders                                                         | 9.50                       |
| Cashew & rice noodle salad, black sesame, Korean BBQ.                                    |                            |
| Garlic and Chorizo King Prawns                                                           | 12.00                      |
| House made focaccia, dressed rocket, shaved Padano, balsamic.                            |                            |
| Cauliflower and Smoked Cheddar Croquettes (v)                                            | 9.00                       |
| Worcester caramel, cauliflower & brown butter puree, grana Padano.                       |                            |
| Slow Braised Pig Cheeks (gf)                                                             | 12.00                      |
| Apple & celeriac remoulade, veal jus, pork scratching crisp.                             |                            |

SALADS

|                                                                                                                                  |       |
|----------------------------------------------------------------------------------------------------------------------------------|-------|
| Caesar Salad                                                                                                                     | 12.00 |
| Smoked streaky bacon, anchovies, pecorino cheese, garlic croutons, baby gem lettuce, Caesar dressing.                            |       |
| Goats Cheese Superfood Salad (v/veo/gf)                                                                                          | 12.00 |
| Roasted pumpkin, 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                                                                                                    |       |

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.                                                                                               |       |

MAINS

|                                                                                                                    |       |
|--------------------------------------------------------------------------------------------------------------------|-------|
| Yorkshire Beer Battered Haddock Fillet                                                                             | 20.00 |
| Hand cut chunky chips, minted mushy peas, curry sauce, tartare sauce, charred lemon.                               |       |
| Cider Braised Pork Shoulder & Wild Mushroom Suet Pie                                                               | 22.00 |
| Buttery mashed potatoes, heritage carrots, cavolo nero, with cider, sage & mustard cream.                          |       |
| Honey & Parsley Crusted Lamb Rump                                                                                  | 26.00 |
| Goats cheese bon bon, crushed garlic potato, winter pea, baby carrot, rich port wine jus.                          |       |
| 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.                                                     |       |
| Sticky Beef Fillet & Rice Noodles                                                                                  | 24.00 |
| Soy and ginger marinated beef strips, rice noodle stir fry, bell peppers, toasted cashew, black sesame, coriander. |       |

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                                                                                                                                                                                              | 21.00 |
| Lemon & Rosemary or with Blackened Cajun Rub.                                                                                                                                                                         |       |
| 283g (10oz) 28 Day Dry Aged British Rib Eye Steak                                                                                                                                                                     | 32.00 |
| 226g (8oz) British Flat Iron Steak                                                                                                                                                                                    | 22.00 |
| Tuna Steak                                                                                                                                                                                                            | 23.00 |

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 and Sage Ravioli (ve)                                   | 16.00 |
| Squash puree, pine nut, vegan parmesan, crisp sage.                                   |       |
| Wild Mushroom, Tarragon and Walnut Gnocchi (v)                                        | 14.00 |
| Creamy sauce, wilted spinach, toasted walnut, parmesan.                               |       |

PIZZA

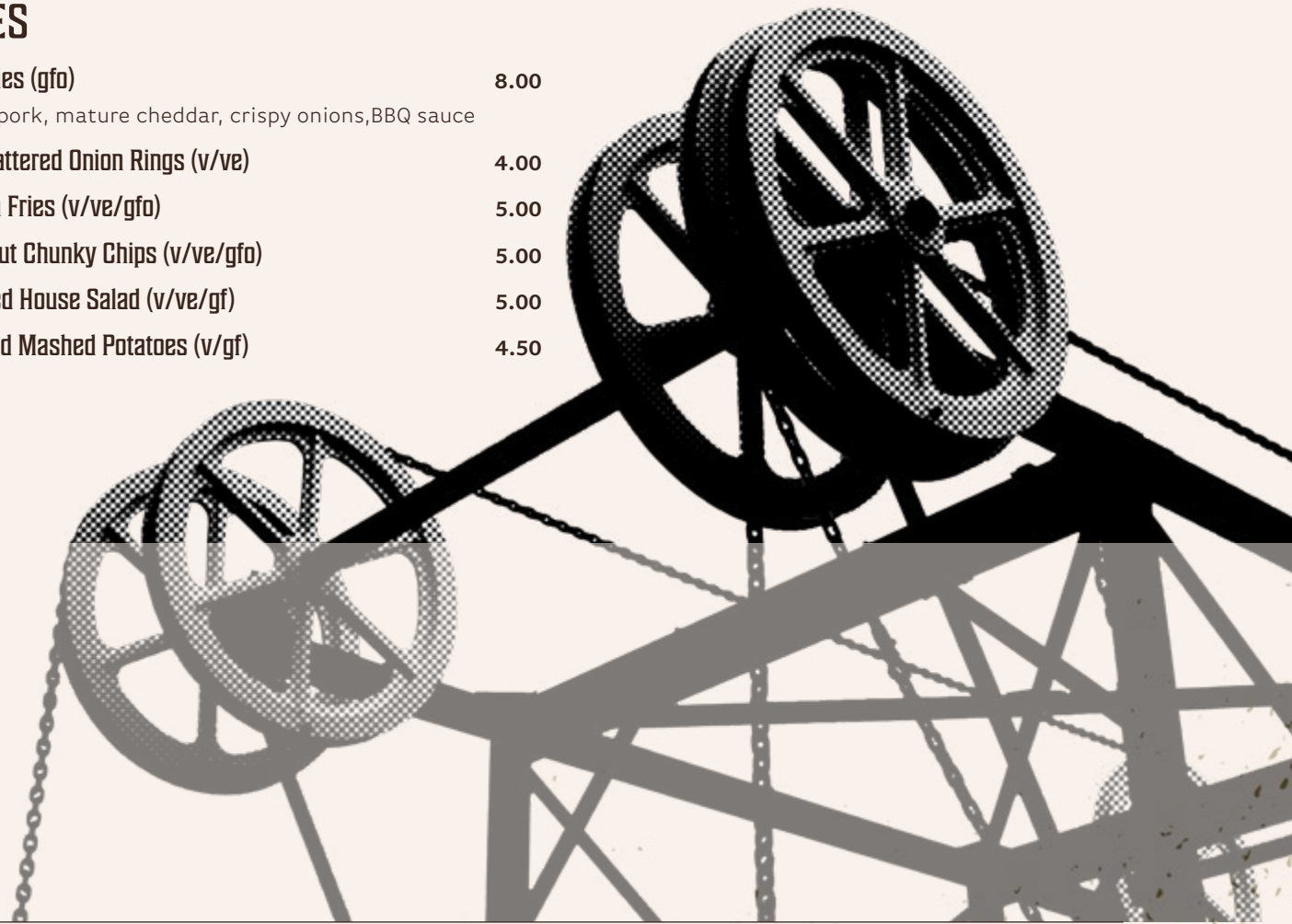
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|---------------------------------------------------------------------------------------------|-------|
| Pizzas are 12" Hand Stretched, Stone Baked with Italian tomato base and melting mozzarella. |       |
| Classic Margherita (v/gfo/veo)                                                              | 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.                                       |       |

SIDES

|                                                      |      |
|------------------------------------------------------|------|
| Dirty fries (gfo)                                    | 8.00 |
| Pulled pork, mature cheddar, crispy onions,BBQ sauce |      |
| Beer Battered Onion Rings (v/ve)                     | 4.00 |
| Skin on Fries (v/ve/gfo)                             | 5.00 |
| Hand Cut Chunky Chips (v/ve/gfo)                     | 5.00 |
| Chopped House Salad (v/ve/gf)                        | 5.00 |
| Buttered Mashed Potatoes (v/gf)                      | 4.50 |

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.                                |      |
| Caramelised Biscuit Chocolate Fondant (v)                                                          | 9.00 |
| Caramelised biscuit ice cream, broken biscuit, toffee sauce.                                       |      |
| Chocolate and 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.

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