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:
We strive to accommodate guests with allergies and intolerances, but all food and drinks are prepared in environments where alergens 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.

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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 Gochujang 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/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

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.

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.

PIZZA

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.

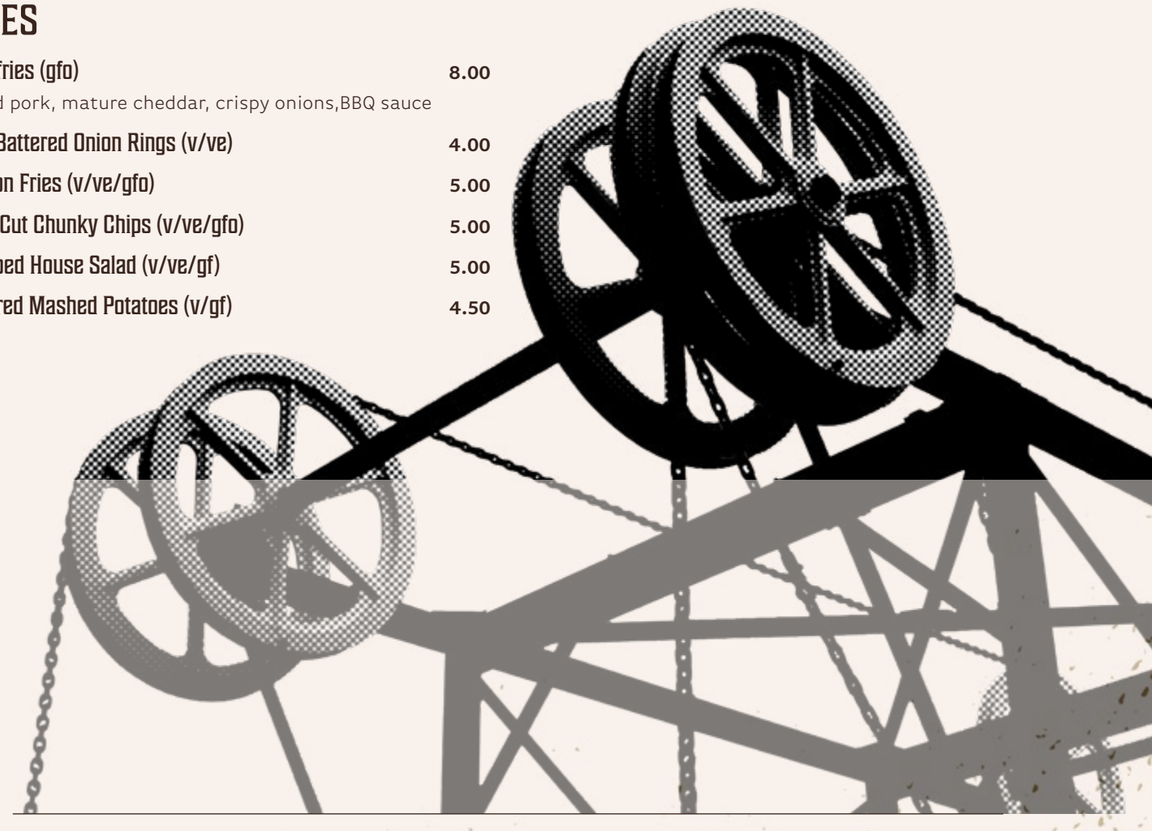
Trio of Chocolate Cheesecake Delice (v) 9.00
Dark, milk & white chocolate cheesecake delice, broken honeycomb, morello compote.

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.



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