

## Nibbles

Mixed olives £3.50    Rose Harissa nuts £3.50  
(N)

Feta & cream cheese stuffed peppers £4.50  
(M)

Whipped smoked cod's roe £5  
Cucumber dressing, seaweed, grilled flatbread  
(GL,FI,M,MU,SD)

Grilled sourdough, salted butter & crispy onions £5  
(GL,M)

Crispy beef croquettes, smoked garlic aioli £5.50  
(GL,M,MU,EG)

### Chef's Recommendation!

SHARING - Selection of Cobble Lane  
charcuterie, marinated bocconcini, grilled  
antipasti, pickle £20  
(CE,GL,M,MU,SD)

## Small Plates

### Burrata (V) £14

Basil & lemon pesto, pomegranate, toasted  
pinenuts, maple dressing & grilled garlic sourdough  
(GL,M,NU,SD)

### Crispy Fried Calamari £9.50

Sriracha mayonnaise  
(GL,CR,MU,EG,SD,SO)

### Isle of Wight Tomato (VE) £8.50

Chopped avocado, whipped tofu, basil oil  
(SD,SO)

### Ham Hock & Spring Onion Terrine £10

Watercress, apple salad, roasted apple purée,  
crispy shallot  
(M,SD,CE,MU)

### Coal Roasted Ware Beetroot (V) £10

Goat's cheese mousse, maple walnuts,  
garden herbs  
(M,N,SD) Available as Vegan

## From The Charcoal

*Our guests may come from far and wide - unlike our ingredients. All our meat is sourced locally from The Buckingham Butchers who also source locally, including our charcuterie! Our steaks are aged for 30 days in a bespoke Himalayan Salt Chamber whilst whole on the bone and then sliced to perfection.*

### 8oz Aged Sirloin Steak £30

Served with cajun fries & dressed  
watercress, crispy onion (CE,GL,MU,SD)

### 10oz Aged Rump Steak £23

Served with cajun fries & dressed  
watercress, crispy onion (CE,GL,MU,SD)

### 10oz Aged Pork Chop £18

Apple & wholegrain mustard chutney,  
cajun fries & dressed watercress,  
crispy onion  
(MU,SD,M,CE,GL)

**Add a grilled tiger prawn to your  
steak £4 each**

### Butter & Sauces £3.50

Harissa butter (CE,M) | Peppercorn  
(CE,M,SD) | Chimichurri salsa (SD)

### Harry's Burger £20

Hand pressed beef patty, BBQ brisket,  
cheddar cheese, onion rings, baby gem  
lettuce, tomato, burger sauce, brioche  
bun with Cajun fries  
(CE,GL,EG,M,MU)

### Bacon & Cheese Burger £18

Hand pressed beef patty, crispy onions,  
cheddar cheese, baby gem lettuce,  
burger sauce, brioche bun with Cajun  
fries (CE,GL,EG,M,MU)

### Vegan Burger (VE) £18

Beetroot hummus, chopped avocado,  
vegan smoked gouda cheese, vegan  
bun & Cajun fries  
(GL,SD,SS,SO)

### Grilled Chicken

**Lemon & Thyme Burger £16**  
Chopped avocado, brioche bun with  
Cajun fries (CE,GL,EG,M,MU)  
Prefer your chicken crispy & fried?  
Upgrade for £1.

### Grilled Tiger Prawn Skewer £23

Harissa mayo, fennel &  
watercress salad, confit garlic oil  
(CE,CR,EG,MU,SD)

### Grilled Halloumi & Vegetable Skewers £15.50

Onion flat bread, courgette &  
carrot salad, baba ganoush  
pine nuts & mint yoghurt  
(GL,M,SD,N)

### Lamb Kofta £17.50

Onion flat bread, courgette &  
carrot salad, feta, baba ganoush, pine  
nuts & mint yoghurt  
(GL,M,SD,NU)

### Pomegranate Glazed Grilled Chicken £16.50

Onion flat bread, fennel & red onion  
salad, baba ganoush, mint yoghurt  
(GL,EG,M,SD)

## Large Plates

### Harissa Roasted Aubergine (V) £15

Crispy chickpeas, baba ganoush, herb garlic yoghurt, fennel, pomegranate, cucumber salad  
(M) Available as Vegan Option

### Ale Battered Haddock £18.50

Chunky chips, crushed peas, tartare, chip shop curry sauce  
(GL,FI,M,MU,SD)

### Kiln Roasted Smoked Salmon Fish Cake £18.50

Fennel jam, herb aioli, chargrilled tenderstem broccoli, dressed watercress  
(CE,GL,FI,M,MU)

### Miso Glazed Cod £24.50

Sesame & ginger black rice, Pak choi, Ponzu broth  
(GL,FI,SO,SS,SD,CR,CE)

### Superfood Salad (V) £12

Quinoa, feta, beetroot, pomegranate, edamame, preserved lemon dressing  
(Add Chicken or Halloumi £4)  
(CE,M,MU,SD,SO)

### Caesar Salad (V) £12.50

Shaved parmesan, rosemary croutons, boiled hens' egg  
(Add Chicken or Halloumi £4)  
(GL,EG,FI,M,MU,SO,SD)

## Sandwiches & Wraps

(Available until 5pm)

### Harry's Club £13

Grilled Piri-Piri chicken, smoked bacon, crushed avocado & fries (GL,M,EG,MU)

### Harry's Vegetarian Club £12 (V)

Grilled vegetables, herb aioli, crushed avocado & fries  
(GL,MU,EG,SD)

### Vegan Wrap £10 (VE)

Chickpea & coriander falafel, spiced guacamole, vine tomato relish & fries (GL,SD)

### Fish Finger Sandwich £12 (VE)

Gem lettuce, tartare sauce & fries (GL,FI,EG,MU,SD)

### Open Sandwich of Grilled Vegetables £10 (V)

Basil pesto, mozzarella (GL,M,NU)

(V) = vegetarian | (VE) = vegan | (GL) Gluten | (M) milk | (N) nuts | (EG) Egg | (CE) Celery | (FI) Fish | (SS) Sesame | (SD) Sulphur Dioxide | (MU) Mustard | (SO) Soya | (CR) Crustaceans | (MO) Molluscs

Just let us know if you'd like gluten-free bread. We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Before placing your order please inform a member of the team if anyone in your party has a food allergy.

## Sides £5

### Harissa Roasted Carrots (V)

(M,MU,SD)

### Greens with garlic & herb butter (V)

(M)

### Cajun Fries (V)

### Sweet potato fries (V)

### Truffle & parmesan fries (V) £6.50

(M)

### Smoked garlic baby potatoes (V)

(M)

### Grilled tenderstem broccoli (VE)

(MU,SD)

### Mash (V)

(M)

### Rocket & parmesan salad (V)

(M,SD)

### Dressed baby gem lettuce & caesar dressing with parmesan (V)

(M,EG,MU,SD,FI)

## Harry's History

Frederick Denny, a local business man who made his fortune in the bacon trade (hence our wonderful charcuterie board & ham hock terrine!) commissioned the build of our spectacular Manor House. The grounds were important to the Denny's so they employed 16 gardeners who ensured the gardens yielded produce all year round. The Restaurant is aptly named after the Head Gardener, Harry Thrower who was the father of the famous TV gardener Percy Thrower!