



HAROLD'S

MENU

“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf 1929

STARTERS

12NOON-2PM

6PM-8.30PM

Herm Oysters

3: £6 / 6: £12

Au natural with shallot vinegar,
lemon and Tabasco

Moules marinière £10

Mussels with white wine and
garlic

Salmon Pastrami £12

Cured salmon, truffle
mayonnaise, herb oil

Honey-glazed Grilled Goat Cheese £10

Pomegranate salad, roasted
walnuts, red tomato pesto

Carrot Mousse £9

Toasted nuts, cream cheese

Ham Hock Terrine £10

Rocquette spicy apple chutney,
crispy Parma ham

Chef's Soup of the Day £9

Freshly made, vegetarian and
dairy-free

French Onion Soup £10

The classic with a dark vegetable
stock and slowly caramelised
onions, topped with toasted bread
and melted cheese

MAIN COURSES

12NOON-2PM AND 6PM-8.30PM

Sounds of the Sea £25

Seabass, prawns and mussels with rice pilaf and seafood bisque

Beef Cheek Bourguignon £22

Beef cheeks, mushrooms, bacon lardons and carrots with creamed potatoes

Pan-seared Duck Breast £22

Pak choi, Dauphinoise potatoes, plum, honey & soy sauce

Spinach Crêpe £18

With a spinach, mushroom, pine nut & cheese filling, sweet potato fries,
colourful pepper spirals

Ribeye Steak 8oz £30

Grilled tomato, flat mushroom, onion rings, rocket, chunky chips,
peppercorn sauce

Add tiger prawns £6

Caesar Salad £16

Cos lettuce, anchovies, Parmesan cheese, garlic herb croutons, Caesar
dressing

Add chicken or vegan feta £5

Vegetable OR Chicken Makhani £16 / £18

South-Indian medium spicy curry with tomato butter sauce, rice pilaf,
chickpea ragu, mint sauce, poppadum

Battered Haddock £19

Chunky gourmet chips, mushy peas & our own tartare sauce

The Harold's Burgers

Served in a brioche bun with chunky chips, salad garnish & relish

Steak Burger – Topped with sauteed onions & mushrooms, mature cheddar,
BBQ sauce £18

Chicken Burger – Panko-crumbed chicken breast fillet with mozzarella
cheese and tomato sauce £15

Vegetable Burger - Chickpea, sweetcorn, garden peas and sweet potato
burger £14

*A discretionary 5% service charge will be added to all food and
beverage bills. This will be shared in full between all our team
members. If you prefer to remove this, please let us know.*

COFFEES / TEAS

Espresso	£2.50/ £3.50
Americano	£3.50
Cappuccino, Latte, Mocha	£3.95
Extra shot	£1.00
Syrup	£0.50
Hot chocolate with marshmallows	£4.50
Pot of Suki Loose-leaf Tea Various flavours	£3.50

Perfect Pair - Sparkling Affair

Glass of Jules Larose
Blanc de Blancs + 3 oysters

£12

Bottle of Jules Larose
Blanc de Blancs + 6 oysters

£35

SOMETHING ON THE SIDE? SNACKS / SHARERS

12NOON-2PM AND 6PM-8.30PM

Onion Rings £ 4.50	Mozzarella Garlic Bread £5.50
Mixed Salad £4.50	Tomato & Red Onion Salad £4.50
French Fries £4.50	Chunky Chips £4.50
Sweet Potato Fries £5.50	Garlic Bread £4.50
Mixed Olives £5.50	Hummus with toasted naan bread £8

DESSERTS

12NOON-8.30PM

Crème Brûlée £10

Gâche melba toast & berries

The Pandora Artisan Cheese Selection £13

Breton Brie, Cantorel Roquefort, Red Leicester & Wensleydale with Cranberries.

Peter's Yard Crackers, Grapes & Fig Relish

Guernsey Dairy Ice-cream 3 scoops £8

Vanilla / Strawberry / Chocolate / Mint Choc Chip

Fresh Fruit Salad £8

Freshly made Cheesecake of the Day £10

Mille Feuille £10

Crème Diplomat and fresh berries

Chocolate Tart £10

Crème Chantilly