



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 G D

3: £6 / 6: £12

Au natural with shallot vinegar, lemon and Tabasco dressing

Moules marinière G* D* £10 / £20

Mussels in white wine, cream & garlic

Salmon Pastrami G D £12

Cured salmon, mustard, truffle mayonnaise, herb oil

Honey-glazed Grilled Goat Cheese V G £10

Pomegranate salad, roasted walnuts, red tomato pesto

Carrot Mousse V G £9

Toasted nuts, cream cheese

Ham Hock Terrine G* D £10

Rocquette spicy apple chutney, crispy Parma ham

Soup of the Day V D £9

French Onion Soup V G*D* £10

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

V Vegetarian

VE Vegan

G Gluten free

D Dairy free

* Can be requested

MAIN COURSES

12NOON-2PM / 6PM-8.30PM

Sounds of the Sea G D £25

Seabass, prawns and mussels with rice pilaf and seafood bisque

Beef Cheek Bourguignon G D* £22

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

Pan-seared Duck Breast G D £22

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

Spinach Crêpe V £18

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

Ribeye Steak 8oz G* D*£30

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

Add tiger prawns G D £6

Caesar Salad V* G* £16

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

Add chicken or vegan feta £5

Vegetable V G* D* OR Chicken Makhani G* D* £16 / £18

The South-Indian version of this Punjabi curry. Medium spicy with tomato butter sauce, rice pilaf, chickpea ragu, mint sauce, cashew nuts, poppadum

Battered Haddock G* D £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 VE* G* - Chickpea, sweetcorn, garden peas and sweet potato burger £14

Please inform a member of our team of any dietary requirements.

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-8.30PM

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

DESSERTS

12NOON-8.30PM

Crème Brûlée V G* £10

Gâche melba toast & berries

The Pandora Artisan Cheese Selection V G* £13

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

Peter's Yard Crackers, Grapes & Fig Relish

Guernsey Dairy Ice-cream 3 scoops V G*£8

Vanilla / Strawberry / Chocolate / Mint Choc Chip

Fresh Fruit Salad VE G D £8

Freshly made Cheesecake of the Day V £10

Mille Feuille V £10

Crème Diplomat and fresh berries

Chocolate Tart V £10

Crème Chantilly