

1 October to 30 November 2026

Tennerfest™



HAROLD'S
BRASSERIE & BAR

£20
2 courses

£25
3 courses

Additional Information

Available daily for lunch 12pm - 2pm and dinner 6pm - 9pm.

Please reserve your table online or by calling 01481 720971.

Some supplements apply.

- [V] Vegetarian
- [VO] Vegetarian option
- [VE] Vegan
- [VEO] Vegan option
- [GF] Gluten-free
- [GFO] Gluten-free option
- [DF] Dairy-free
- [DFO] Dairy-free option

STARTERS

- **3 Herm Oysters** [GF][DF]

Au natural with shallot vinegar, lemon & Tabasco dressing

- **Moules Marinière** [GFO][DFO]

Mussels in white wine, cream & garlic

- **Seared Scallops** [GF][DF]

Chorizo & cauliflower purée

(£3 supplement)

- **Gravlaks** [GF][DF]

Norwegian Linie Aquavit cured salmon, whole-grain mustard vinaigrette

(£3 supplement)

- **Honey-glazed Grilled Goat Cheese** [V][GF]

Pomegranate salad, roasted walnuts, red tomato pesto

Mushroom Parfait [GFO]

"Faux foie gras" with toasted sourdough

Ham Hock Terrine [GFO][DF]

Rocquette spicy apple chutney, crispy Parma ham

Grilled Octopus [GF][DF]

Citrus salad

Soup of the Day [V][GFO][DF]

French Onion Soup [V][GFO][DFO]

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

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MAINS

Grilled Sea Bass [GF][DF]

Saffron coconut sauce, butternut squash Parmentier, cauliflower couscous

(£3 supplement)

Beef Cheek Bourguignon [GF][DFO]

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

(£3 supplement)

Moules Marinière [GFO][DFO]

Mussels in white wine, cream & garlic

Spinach Crêpe [V]

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

Risotto [VEO]

Pumpkin, spinach & green peas, crispy Parmesan

Harold's Fish Pie [GF]

Chef's selection of fish & seafood in a creamy white wine sauce,
topped with
mashed potatoes, served with roasted root vegetables

Roasted Rump of Lamb [GF][DF]

Ratatouille, sweet potato fondant, red wine sauce
(£3 supplement)

8 oz Ribeye Steak [GFO][DFO]

Grilled tomato, flat mushroom, onion rings, rocket, chunky chips,
peppercorn sauce
(£9 supplement)

Slow-cooked Octopus [DF]

Roasted mixed peppers, couscous, breaded celeriac, pickled
fennel,
curry sauce

Caesar Salad [VO][GFO]

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

Coq au Vin Harold's Style [GF][DFO]

Supreme of chicken with pancetta lardons, silverskin onions &
mushrooms in a rich red wine sauce. Green beans & mashed
potatoes

Battered Haddock [GFO][DF]

Chunky gourmet chips, mushy peas & our own tartare sauce

Steak Burger

Served in a brioche bun with chunky chips, salad garnish & relish
Topped with sauteed onions & mushrooms, mature
cheddar, BBQ sauce

Chicken Burger

Served in a brioche bun with chunky chips, salad garnish & relish
Panko-crumbed chicken breast fillet with
mozzarella cheese & tomato sauce

Vegetable Burger [VEO][GFO]

Served in a brioche bun with chunky chips, salad garnish & relish
Chickpea, sweetcorn, garden peas &
sweet potato burger

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DESSERTS

Autumn Fruit Pavlova [V][GF]

Meringue nest with vanilla cream and fresh berries

Mille-Feuille

Crème diplomat & fresh berries

The Pandora Artisan Cheese Selection [V][GFO]

Breton brie, Cantorel roquefort, Red Leicester, Wensleydale with cranberries. Peter's Yard Crackers, Grapes & Fig Relish

(£3 supplement)

Guernsey Dairy Ice Cream 3 scoops [V][GFO]

Vanilla / Strawberry / Chocolate / Mint Choc Chip

Fresh Fruit Salad [VE]

Selection of fresh fruits and berries

Cheesecake of the Day

Fruit Purée

Chocolate Tart

Crème Chantilly

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