

CICCHETTI

TRUFFLE ARANCINI

Fried rice balls with truffle and Parmesan
£8.25

GARLIC AND ROSEMARY FLATBREAD

With Harry's Olive Oil
£7.50

TUNA PIZZETTA
Raw tuna, truffle citrus dressing, tomatoes and basil on a crispy base
£9.25

ZUCCHINI FRITTI

Crispy courgette with herbed yoghurt
£7.95

OLIVES

Green and black olives with fennel seeds and lemon
£4.25

ANTIPASTI

CALAMARI FRITTI

Crispy, polenta-coated squid with garlic aioli
£11.95

CRUDO DI TONNO

Thinly-sliced raw yellowfin tuna with shaved fennel, ruby grapefruit, basil aioli, radish and capers
£15.95

INSALATA CAPRESE

Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's Olive Oil
£11.95

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing
£13.25

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon
£15.25

BURRATA

Datterini tomato, basil and extra virgin olive oil
£14.50

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta
£10.95

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream
£15.95

PIZZE

Our dough is stretched by hand and is made from a mixture of different Italian flours, and then slowly proved for 72 hours to maximise the flavour and ensure a light and unique crust to our pizza

HARRY'S

MARGHERITA £16.50
D.O.P. San Marzano tomatoes and fresh basil leaves finished with fresh buffalo mozzarella

ROSSO

£19.50
Spicy pepperoni, schiacciata piccante, 'nduja, red onion, roasted peppers, fresh chilli, black olives, D.O.P. San Marzano tomatoes, wild oregano and rocket

CAPRESE

£16.95
D.O.P. San Marzano tomato, buffalo mozzarella, mixed summer tomatoes, basil and Amalfi lemon

NDUJA

E BROCCOLI £17.25
White based pizza with buffalo mozzarella, fior de latte, broccoli and spiced Calabrian sausage finished with 24 month aged Parmigiano Reggiano D.O.P. cheese

BURRATA E PESTO

£18.50
Burrata, Taggiasche olives, D.O.P. San Marzano tomatoes, green pesto, basil and Parmesan

PASTE

PAPPARDELLE AL RAGÙ BOLOGNESE

Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan
£19.50

PASTA VERDE

Long string pasta with courgette strips and spinach finished with broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata
£18.50

HARRY'S SPAGHETTI SEAFOOD

Prawns, squid, clams, mussels, datterini tomatoes, garlic, chilli and parsley
£26.50

LINGUINE VONGOLE

Fresh Palourde clams sautéed with white wine, garlic, datterini tomatoes, chilli and parsley
£26.50

MEZZE MANICHE ALLO ZAFFERANO

Tubular rigate pasta with saffron emulsion, courgette flower and chives finished with D.O.P. Pecorino Sardo
£18.75

BRUNCH

AVOCADO AND EGGS ON TOAST

Crushed avocado with basil, chilli, ricotta cheese and two poached hen's eggs on toasted durum wheat bread
£15.95

STEAK AND EGG

Thinly-sliced and char-grilled rump steak with garlic and rosemary thick cut chips, fried hen's egg and hollandaise sauce
£28.95

EGGS BENEDICT AND CHIPS

Two poached hen's eggs on focaccia with sliced ham, hollandaise sauce and rosemary thick cut chips
£17.50

EGGS ROYALE AND CHIPS

Two poached hen's eggs on focaccia with smoked salmon, hollandaise sauce and rosemary thick cut chips
£19.50

WAFFLE AND BACON

Classic waffle served with roasted streaky bacon, sour cream, blueberries and maple syrup
£15.95

POLLO 'NDUJA

Grilled half-chicken coated in a creamy 'nduja sauce with bruschetta, slow-roasted tomato, basil and prosciutto
£23.95

SECONDI

TONNO ALLA GRIGLIA

Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa
£25.50

POLLO MILANESE

Thinly-beaten chicken, bread-crumbed and fried served with rocket salad, datterini tomatoes and grated Parmesan
£19.95

BISTECCA DI MANZO

Chargrilled dry-aged 8oz sirloin steak served with rocket salad, datterini tomatoes and black garlic-balsamic dip
£29.95

SPIGOLA GRIGLIATA

Chargrilled sea bass fillet on zucchini alla scapece, served with a mint and herb salad
£27.95

AUBERGINE PARMIGIANA

Slices of aubergine layered with buffalo mozzarella and scamorza cheese, served in a rich tomato sauce
£18.50

TRUFFLED CHICKEN

Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley and garlic
£24.50

CONTORNI

THICK CUT CHIPS

Rosemary and garlic
£6.95

TOMATO AND BASIL SALAD

£6.50

'NDUJA MACCHERONI

CHEESE GRATIN
Rigate shell shaped pasta in a creamy 'nduja sauce
£8.50

TENDERSTEM BROCCOLI

Parmesan and lemon
£6.75

ROCKET AND PARMESAN SALAD

£5.95

DOLCETTI

TIRAMISÙ

Espresso coffee and rum-soaked Savoirdi sponge biscuits with a mascarpone and Marsala egg mousse, dusted with Valrhona bitter cocoa powder
£10.50

PANNA COTTA

Set vanilla cream with raspberry and hazelnut croccante
£9.95

HARRY'S TOADSTOOL

White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait and pistachio biscotti crunch served with warm pistachio sauce
£13.95

HARRY'S GONDOLA

Selection of sharing desserts for two people Amalfi lemon sundae, Gianduja filled sugared doughnuts and warm chocolate sauce, mini tiramisu
£26.00

HARRY'S AMALFI LEMON

White chocolate and lemon cheesecake, crushed amaretti biscotti, Amalfi lemon sorbet and toasted meringue
£12.95

GIANDUIA SUNDAE

Milk gelato and bitter chocolate gelato, IGP Piedmontese hazelnut brownie, chocolate mousse and salted caramel sauce
£12.95

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £9.00

FIOR DI LATTE BRONTE PISTACHIO

STRAWBERRY RASPBERRY

BITTER CHOCOLATE LEMON

BLOOD ORANGE STRACCIATELLA



Scan for allergy & nutritional information

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.

A large, dark green, stylized letter 'M' that serves as the background for the entire page. The letter is composed of thick, solid green strokes and is centered vertically and horizontally.

HARRY'S

KING'S CROSS

BRUNCH