

HARRY'S

COFFEE

ESPRESSO
RISTRETTO
ESPRESSO MACCHIATO
ESPRESSO CON PANNA
£4.50

DOUBLE ESPRESSO
CAFÉ CORTADO
CAFÉ AMERICANO
£4.75
ORZO £4.75
Caffeine-free barley coffee

MAROCCHINO
CAPPUCCINO
CAFÉ LATTE
FLAT WHITE
£5.00

THE NEAPOLITAN FLIP £5.50
Using gravity rather than pressure, traditional pots from Naples are filled with boiling water then flipped, allowing the water to drip through the coffee. Similar to an Americano, it can be drunk black or with milk and serves two smaller cups, or one long one.

AUTHENTIC ITALIAN HOT CHOCOLATE

Choose from; dark, gianduia hazelnut, mint or white chocolate £5.00

TEAS

BREAKFAST BLEND £4.50
Intense and rich

AFTERNOON TEA BLEND £4.50
Mellow, elegant, refreshing

CEYLON, EARL GREY,
DARJEELING £4.50
SENCHA,
JASMINE PEARLS £5.00

FRESH MINT, CAMOMILE,
PEPPERMINT, VERBENA £4.00
ROSEBUD, OOLONG £6.25

VINI DOLCI

MOSCATO D'ASTI, NIVOLE, MICHELE
CHIARLO, 37.5CL, PIEMONTE, ITALY
Glass 75ml £9 Bottle £45

VINSANTO, MARCHESE ANTINORI,
37.5CL, TOSCANA, ITALY
Glass 75ml £12 Bottle £60

MARSALA SUPERIORE DOLCE GARIBALDI,
CARLO PELLEGRINO, SICILIA, ITALY
Glass 75ml £5 Bottle £50

RECIOTO DELLA VALPOLICELLA, LA COLLINA
DEI CILIEGI, 50CL, VENETO, ITALY
Bottle £85

AFTER DINNER COCKTAILS

HARRY'S AMARETTO SOUR
Saliza Amaretto, Lemon, Apricot
£13.50

AFFOGATO ESPRESSO MARTINI
*Ketel One, Coffee liqueur, Salted Caramel, Espresso,
Vanilla Gelato, Chocolate*
£14.50



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 allergen / ingredient information is available via the QR code. A discretionary optional service charge of 13.5% will be added to your bill.

DOLCETTI

GELATO CANNOLI

Mini cannoli filled with milk gelato and chocolate dipping sauce

£7.75

GELATO CICCHETTO

One scoop of olive oil and rosemary gelato with crushed smoked almonds and finished with Harry's Olive Oil

£6.95

BISCOTTI AND VIN SANTO

Sweet and full-bodied Tuscan dessert wine with almond biscuits for dipping

£13.50

AFFOGATO AL CAFFE

One scoop of fior di latte gelato served with espresso coffee

£6.50

DESSERTS

TIRAMISÙ

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

£11.25

PROFITEROLES

Chocolate profiteroles filled with milk gelato and chocolate mousse served with warm chocolate sauce

£10.50

HARRY'S AMALFI LEMON

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

£12.95

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 Gianduja Sundae, custard filled mini doughnuts with warm chocolate sauce and mini tiramisu

£26.00

PANNA COTTA

Set vanilla cream with raspberry and hazelnut croccante

£9.95

FORMAGGI

Selection of 3 seasonal Italian cheeses with balsamic jelly, fig chutney truffle honey and carta di musica

£14.25

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

£10.50

Sundaes

GIANDUIA SUNDAE

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

£12.95

AMALFI SUNDAE

Lemon sorbet, candied lemon, whipped cream, milk gelato, meringue, lemon sauce and sugared rosemary

£12.50

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £9.00

FIOR DI LATTE

BRONTE PISTACHIO

STRAWBERRY

SALTED CARAMEL

RASPBERRY

BITTER CHOCOLATE

LEMON

BLOOD ORANGE

STRACCIALETTA

HARRY'S LIMONCELLO

Glass 25ml £3.50