

HARRY'S

WINTER GROUP MENU

TRUFFLE ARANCINI
Fried rice balls with truffle and Parmesan

£8.25

ZUCCHINI FRITTI
Crispy courgette with herbed yoghurt

£8.25

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

£9.25

QUATTRO FORMAGGI E TARTUFO FLATBREAD
With shaved black truffle and garlic

£11.95

GARLIC AND ROSEMARY FLATBREAD
With Harry's Olive Oil

£8.50

ANTIPASTI

HARRY'S TAGLIOLINI
Gratinated tagliolini pasta with truffle, Parmesan and cream

£15.95

CARPACCIO DI MANZO
Raw slices of beef with Cipriani mustard dressing

£14.50

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

£12.25

COURGETTE FLOWER
Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

£11.95

ZUPPA DI CIPOLLE
Creamy onion soup served with burrata tortellini, focaccia crouton and baby basil

£10.25

SECONDI

POLLO MILANESE
Thinly-beaten chicken, breadcumbered and fried served with rocket salad, datterini tomatoes, green pesto dip and grated Parmesan

£22.75

HARRY'S "TWO SHEET LASAGNA"
Braised Barolo beef cheek, roasted datterini tomato, béchamel sauce, beef ragu, parsley, thyme and Parmesan cheese layered between two sheets of spinach pasta

£21.95

AUBERGINE PARMIGIANA

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

£18.95

RISOTTO ALLO ZAFFERANO E TARTUFO
Creamy Carnaroli rice, saffron, 24 month aged Parmesan cheese, finished with shaved black winter truffle

£19.50

SPIGOLA GRIGLIATA
Chargrilled sea bass fillet on zucchine alla scapece, served with a mint and herb salad

£28.55

MAFALDINE AL RAGÙ BOLOGNESE
Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan

£19.50

CONTORNI

TOMATO AND BASIL SALAD

£6.50

THICK CUT CHIPS
Rosemary and garlic

£6.95

'NDUJA MACCHERONI
Cheese gratin

Rigate shell shaped pasta in a creamy 'nduja sauce

£8.50

TENDERSTEM BROCCOLI
Parmesan and lemon

£6.75

OLIVE OIL MASHED POTATOES
Parmesan

£5.50

DOLCI

PANNA COTTA
Set vanilla cream with raspberry and hazelnut croccante

£9.95

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

£11.25

HARRY'S AMALFI LEMON
White chocolate and lemon cheesecake, crushed amaretti biscuits, Amalfi lemon sorbet and toasted meringue

£12.95

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

£14.25

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

£12.95



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.

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