

PRIVATE DINING MENUS

BREAKFAST AT HARRY'S

£29.00 per person

BREAKFAST PASTRIES

Mini croissants and chocolate and hazelnut aragostine

ENERGY BOWL

*Organic cow's yoghurt with banana, pistachio, raspberry,
toasted coconut and goji berries*

EGGS BENEDICT

Sliced roast ham on toasted focaccia bread, two poached hen's eggs with hollandaise sauce and chives

OR

AVOCADO AND SPINACH BENEDICT

Avocado, raw baby spinach, two poached hen's eggs on toasted focaccia with hollandaise sauce

OR

EGGS ROYALE

Smoked salmon, two poached hen's eggs on toasted focaccia bread with hollandaise sauce and chives

OR

HARRY'S BREAKFAST (£4.00 supplement)

*Streaky bacon, roasted mixed mushrooms, sausages, two fried hen's eggs,
blistered Datterini tomatoes and sourdough toast*

OR

HARRY'S GARDEN BREAKFAST (£4.00 supplement)

*Two fried hen's eggs, Provolone cheese 'in carrozza', crushed avocado,
roasted peppers, baby spinach and herbs with blistered Datterini tomatoes
and sourdough toast*



*Scan for allergy
& nutritional
information*

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A discretionary optional service charge of 13.5% will be added to your bill.*

CICCHETTI

OLIVES

*Green and black olives with
fennel seeds and lemon*

£4.25

TRUFFLE PECORINO NUTS

£4.25

CANAPÉS

£3.50 per item

We recommend 4 canapés per person for a pre-lunch or dinner reception.

CALAMARI FRITTI

PROSCIUTTO AND MELONE SKEWERS

TUNA PIZZETTA

TRUFFLE ARANCINI

SMOKED SALMON BRUSCHETTA

ASPARAGI AND PROSCIUTTO

PROVOLONE IN CARROZZA

BUFFALO MOZZARELLA AND TOMATO SKEWERS

GRILLED SCHIACCIATA PICCANTE AND MOZZARELLA

ARTICHOKE AND SALSA VERDE



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PRIVATE DINING MENUS

We offer 5 choice menus and your guests may order on the day from this menu.
Please select **one** menu for your whole party.

LA DOLCE VITA LUNCH

£27.95 per person

MOZZARELLA

Datterini tomatoes, basil and extra virgin olive oil

BRUSCHETTA

Lemon ricotta, heritage tomato, basil and toasted durum bread

RUCOLA E FINOCCHIO

Rocket and shaved fennel with a light mustard dressing, mint and courgette flowers

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POLLO ALLA GRIGLIA

Grilled chicken breast, schiacciata oil, rocket and tomato salad

TROFIE E 'NDUJA

*Ligurian twisted pasta served with creamy 'nduja sauce
and 24 month aged Parmesan cheese*

PARMIGIANO TRIANGOLI

*Triangoli shaped ravioli filled with Parmigiano Reggiano D.O.P cheese
and finished with peas and pangrattato*

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TIRAMISÙ

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

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LUNCH

£45.00 per person

COURGETTE FLOWER

Fried courgette flower, truffled honey, mint, pine nut salad and lemon ricotta

CARPACCIO DI MANZO

Raw slices of beef fillet with Cipriani mustard dressing

CALAMARI FRITTI

Crispy, polenta-coated squid with garlic aioli

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MAFALDINE AL RAGÙ BOLOGNESE

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

POLLO MILANESE

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

PARMIGIANO TRIANGOLI

Triangoli shaped ravioli filled with Parmigiano Reggiano D.O.P cheese and finished with peas and pangrattato

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PANNA COTTA

Set vanilla cream with raspberry and lemon balm

TIRAMISÙ

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

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CLASSICO

£55.00 per person

GAMBERI E 'NDUJA

Sautéed Sicilian prawns 'nduja sauce with datterini tomato and Amalfi lemon

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

COURGETTE FLOWER

Fried courgette flower, truffled honey, mint, pine nut salad and lemon ricotta

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ORATA E PEPERONATA

Grilled sea bream fillet, roasted peppers, black olive and a fennel and herb salad

TRUFFLED CHICKEN

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

AUBERGINE PARMIGIANA

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

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PROFITEROLES

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

PANNA COTTA

Set vanilla cream with raspberry and lemon balm

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE



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FESTA

£70.00 per person

BURRATA

Creamy burrata from Puglia with truffle honey and toasted focaccia

INSALATA DI GORGONZOLA

Salad of radicchio, endive, gem lettuce, gorgonzola cheese, roasted walnut pangrattato and orange

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with black truffle and aged Parmesan

CARPACCIO DI MANZO

Raw slices of beef fillet with Cipriani mustard dressing

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SPIGOLA GRIGLIATA

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

TRUFFLED CHICKEN

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

RISOTTO AGLI SPINACI

Creamy carnaroli rice, spinach, buffalo mozzarella and crispy artichokes

PARMIGIANO TRIANGOLI

*Triangoli shaped ravioli filled with Parmigiano Reggiano D.O.P cheese
and finished with peas and pangrattato*

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HARRY'S TOADSTOOL

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

TIRAMISÙ

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

AMALFI LEMON

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

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SHARING MENU

All the dishes for each course will be served together,
placed in the middle of the table for you and your guests to share.

ELEGANTE

£90.00 per person

ZUCCHINI FRITTI

GARLIC FLATBREAD

Rosemary and Harry's Olive Oil

TRUFFLE ARANCINI

CARPACCIO DI MANZO

Raw slices of beef fillet with Cipriani mustard dressing

GAMBERI E 'NDUJA

Sautéed Sicilian prawns 'nduja sauce with datterini tomato and Amalfi lemon

COURGETTE FLOWER

Fried courgette flower, truffled honey, mint, pine nut salad and lemon ricotta

BURRATA

Creamy burrata from Puglia with truffle honey and toasted focaccia

TRUFFLE RISOTTO

Creamy carnaroli rice, 24-month aged Parmesan and shaved truffle

SPIGOLA GRIGLIATA

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

COSTATA DI MANZO

*Chargrilled 12oz rib-eye steak with tomato and olive salsa, warm garlic butter
and Parmesan pangrattato*

TOMATO & BASIL SALAD

TENDERSTEM BROCCOLI

Parmesan & lemon

'NDJUA MAC & CHEESE

GONDOLA

Gianduja filled sugared doughnuts with warm chocolate sauce

TIRAMISÙ

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

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