

Private Dining Menu

BREAKFAST AT HARRY'S

£29.00 per person

BREAKFAST PASTRIES

Mini croissants and chocolate & hazelnut aragostine

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ENERGY BOWL

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

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EGGS BENEDICT

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

OR

HARRY'S BREAKFAST (£4.00 supplement)

Streaky bacon, roasted mixed mushrooms, sausages, two fried hen's eggs,
blistered Datterini tomatoes & 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 & herbs with blistered Datterini tomatoes
& sourdough toast



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Cicchetti

OLIVES £4.25

Green and black olives with fennel seeds and lemon

TRUFFLE PECORINO NUTS £4.25

Canapes

£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

Sweet Canapes

MINI TIRAMISU

AMALFI LEMON TART

COCONUT PANNACOTTA (VG)

MINI CHOCOLATE PROFITEROLES & CHANTILLY

MINI DOUGHNUTS & GIANDUJA CREAM

MINI CONE, WHITE CHOCOLATE MOUSSE & HAZELNUT



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Private Dining Menu

We offer five set menu options, and one menu must be selected for the entire party.
For groups of more than 12 guests, a pre-order will be required in advance.

Should you wish to create a bespoke menu, you are welcome to mix and match dishes from our private dining menus, with a maximum of three choices per course. Please email your selection for bespoke pricing.

LA DOLCE VITA LUNCH

£27.95 per person

MOZZARELLA

Datterini tomatoes, basil & extra virgin olive oil

BRUSCHETTA

Lemon ricotta, heritage tomato, basil & toasted durum bread

RUCOLA E FINOCCHIO

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

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INSALATA DI POLLO E CECI

Grilled chicken breast, chick peas salad & tarragon yoghurt dressing

TROFIE ALLA GENOVESE

Ligurian twisted pasta, basil pesto & datterini tomato

PARMIGIANO TRIANGOLI

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

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TIRAMISÙ

Espresso coffee & rum-soaked Savoiardi sponge biscuits with a mascarpone
& 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 & 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 & rosemary sauce with Parmesan

POLLO MILANESE

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

PARMIGIANO TRIANGOLI

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

.

PANNA COTTA

Set vanilla cream with raspberry & lemon balm

TIRAMISÙ

Espresso coffee & rum-soaked Savoiardi sponge biscuits with a mascarpone & 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 & Amalfi lemon

BURRATA

Creamy burrata from Puglia, crushed peas & San Daniele prosciutto

COURGETTE FLOWER

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

.

ORATA E PEPERONATA

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

POLLO AL TARTUFO

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

AUBERGINE PARMIGIANA

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

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PROFITEROLES

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

PANNA COTTA

Set vanilla cream with raspberry & lemon balm

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE



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Private Dining Menu

FESTA

£70.00 per person

BURRATA

Creamy burrata from Puglia, crushed peas & San Daniele prosciutto

ANGURIA E CICORIA

Watermelon, chicory, pistachio, fennel & shaved Pecorino Sardo

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with black truffle & 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 & herb salad

POLLO AL TARTUFO

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

RISOTTO AGLI SPINACI

Creamy carnaroli rice, spinach, buffalo mozzarella & crispy artichokes

PARMIGIANO TRIANGOLI

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

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HARRY'S TOADSTOOL

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

TIRAMISÙ

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

AMALFI LEMON

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

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Sharing Menu

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 & Amalfi lemon

COURGETTE FLOWER

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

BURRATA

Creamy burrata from Puglia, crushed peas & San Daniele prosciutto

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TRUFFLE RISOTTO

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

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SPIGOLA GRIGLIATA

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

COSTATA DI MANZO

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

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POMODORO E BASILICO

BROCCOLETTI

'NDUJA MACCHERONI

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GONDOLA

Gianduja filled sugared doughnuts with warm chocolate sauce

TIRAMISÙ

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

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