

HARRY'S SIGNATURE COCKTAILS

Bellini £9.50
Heavenly blend of Prosecco & fresh peach puree

Negroni £9
Celebrating a hundred years of Italian perfection.
Aristocratic and revolutionary

The Italian Job £9.50
Another version of our Spritz: Campari and
freshly squeezed orange juice, topped with
Prosecco. A lift to Heaven!

Manhattan from £10.25
The Classic of the Classics. A splash into
the Big Apple. Served dry, sweet or perfect

The Sidecar £9.50
Jump on our motorcycle for a ride to Paris at
the beginning of the last century. Our Martell VS
cognac shaken over ice with Cointreau and fresh
squeezed lemon juice

La Badessa (The Abbess) £10
Our signature Classic Sour! Frangelico and
Havana Especial well shaken with fresh lime juice
and egg white. Only for brave hearts

Flip the Coin £11
Another invention of Harry's Team: try the
healthy frontiers of cocktails made with
Diplomatico rum, beetroot juice, Guinness,
a touch of sherry and egg white. Powerful!

The Naughty Old Fashioned £11.50
Twist of the classic Old Fashioned made with
Woodford Reserve bourbon, a delicious homemade
chestnut infused liquor syrup and Angostura bitters

The Gramble £10
Make yourself comfortable and feel like you're
in antique Rome: Beefeater24 gin with fresh
lemon juice and topped with Crème de Mure,
garnished with seasonal grapes

Harry's Appletini £10
It couldn't be missed on our list, the signature
Apple Martini: a well shaken Zubrowska Vodka
with Manzana Verde, cloudy apple juice, fresh
ginger and a touch of ginger syrup

Espresso Martini £9.25
A City legend – Absolut Vodka shaken with
espresso coffee, Kahlua and vanilla syrup

Diekermeister £10
If you like Jagerbombs and Mojitos you're in the
right place! A long drink made with Jagermeister,
fresh mint, fresh lime and topped with Red Bull

The Wolf of Kummel Schmidt £8.50
The most refreshing after dinner drink you will
ever have. Kummel Wolfschmidt shaken with fresh
muddled cucumber, mint leaves and fresh lemon juice

FANCY ONE OF THE CLASSICS?

– our Cocktail bar tenders will be happy to
make & serve your favourite classical cocktail

Harry's G&T of the Month from £11
Please ask your server for our favourite gin of the month

NIBBLES

Mixed Italian Olives £3.50

Dormen Salted Nut Mix £3.50

Market Deli Potato Crisps £1.50
(Choice of cheddar or chorizo)

Harry's Platter £16.95
Cajun chicken skewers, cocktail sausages,
mini vegetable spring rolls, tempura salted squid
& hand-cut chips

Harry's Vegetarian Platter (v) £16.95
Vegetarian samosas, mini vegetable spring rolls,
halloumi & red pepper skewers, potato & goat's
cheese croquette with hand-cut chips

Harry's Vegan Platter (vg) £16.95
Cauliflower arancini with spicy tomato sauce,
spicy falafel with tahini & dill humus,
mini vegetarian samosas with sweet chili sauce,
mini vegetable spring rolls with soy sauce
& hand-cut chips