

## STARTER

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### French Onion Soup

*with Quickest cheddar crouton*

5.00

### Warm Confit Duck Salad

*slow cooked duck leg, shallots, baby leaves  
and house dressing*

5.50

### Free Range Poached Duck Egg on Toast

*with spinach and hollandaise sauce*

5.50

### River Exe Mussels

*cooked in Somerset cider, finished with cream*

6.00

### Braised Short Ribs in Innis & Gunn

*slow cooked beef ribs in Scottish ale*

6.00

### Steak Tartare of Ruby Red Fillet

*classic dish of raw fillet steak prepared  
traditionally and served with toast*

6.00

### Carpaccio of Ruby Red Fillet

*with wild rocket leaves, harry's dressing and shaved parmesan*

6.50

### Local Crab Cakes

*with chilli and coriander salsa and mizuna leaves*

6.50

### Baked Camembert

*whole round with garlic and rosemary,  
served with crusty bread and homemade red  
onion marmalade (ideal for two)*

9.00

## STEAK

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Fillet 8oz/225g 22.00

Sirloin on the bone 12oz/330g 16.00

Rump 8oz/225g 16oz/450g 13.00/19.00

Porterhouse 10oz/280g 16.00

Rib-eye 10oz/280g 14oz/400g 16.00/20.00

T-Bone 20oz/560g 25.00

Onglet Steak 10oz/280g 16.00

*all served with homemade fries, tomato and watercress*

## SAUCES

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Bourbon Tennessee Glaze / Béarnaise / Red Wine

Cracked Black Peppercorn / Exmoor Blue 2.00

*homemade ketchup, mayonnaise, horseradish cream and mustards  
are all available on request*

## GRILL

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### Harry's Mixed Grill

*rump steak, old English sausage, lamb's kidney, black pudding, bacon,  
fried egg, mushroom, tomato and homemade fries*

15.00

### Sirloin Steak au Poivre

*crushed black pepper crusted 10oz/280g sirloin steak  
with homemade fries, tomato and watercress*

16.00

### Surf and Turf

*7oz/200g fillet steak, with shell on king prawns  
in garlic butter with homemade fries*

24.00

### Chateaubriand (for two)

*fillet steak 18oz/500g with béarnaise sauce, field mushroom,  
homemade fries, tomato and watercress (please allow 20 minutes)*

45.00

### Bone in Prime Rib 1kg (for two)

*bone in rib-eye steak with field mushroom, tomato, chunky  
chips and peppercorn sauce (please allow 20 minutes)*

45.00

## MAIN

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### Harry's Beef Burger

*with bacon, Quickest mature cheddar cheese,  
homemade bun and fries*

12.00

### Free Range Creedy Carver Breast of Chicken

*marinated in lemon and thyme,  
served with rocket, parmesan salad and aioli*

12.00

### River Exe Mussels

*cooked in Somerset cider with a side of homemade fries*

14.00

### Steak Tartare of Ruby Red Fillet

*classic dish of raw fillet steak, served with all the trimmings for you  
to mix to taste and a hearty portion of homemade fries*

14.00

### Butternut Squash Risotto

*with sage butter and parmesan crisp*

14.00

### Beef and Porter Pie

*slow braised beef in porter ale and clotted cream mash*

16.00

### Gatcombe Farm Pork Belly

*slow cooked Gatcombe Farm pork belly,  
with crushed potatoes, curly kale and apple sauce*

16.00

### Pan Fried Wild Sea Bass Fillet

*with fondant potato, greens and herb butter*

16.00

### Steamed Exmoor Venison Pudding

*with glazed root vegetables*

16.00

## SIDES

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### Scrumpy Battered Onion Rings

2.50

### Homemade Fries

*three times fried*

3.00

### Sautéed Mushrooms

*glazed with maple syrup and soy sauce*

3.00

### Roasted Root Vegetables

3.00

### Kale and Shallots

3.00

### Dauphinoise Potatoes

3.00

### Creamed Leeks

*with herb crust*

3.00

### Cauliflower Cheese

*made with Quickest mature cheddar*

3.00 (£6.00 for main)

### Baby Leaf and Herb Salad

3.00

### Wild Rocket and Parmesan Salad

*with shaved parmesan*

3.00

## PUDDING

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### Homemade Sorbet

*lemon or blood orange*

5.50

### Homemade Ice Cream with Salted Praline

*choose up to 3 flavours: vanilla seed, clotted cream,*

*Browne's chocolate or Horlicks*

4.50

### Warm Chocolate Brownie

*with vanilla seed ice cream*

5.50

### Black Forest Sunda Chocolate Sponge

*with kirsch soaked black cherries, whipped cream & chocolate ice cream*

5.50

### Sticky Toffee Pudding

*with butterscotch sauce and clotted cream*

5.50

### Hot Chocolate Fondant

*made using Brown's chocolate and served with clotted cream ice cream*

*(delicious with a glass of Banyuls) please allow 15 minutes*

6.00

### Local Cheeses *(perfect with Port)*

*Quickest mature cheddar, Sharpsham brie, Cornish Yarg and Devon*

*blue, with artisan biscuits and homemade chutney*

6.00

## PUDDING WINES, PORTS AND BRANDYS

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*glass/350ml*

43. Pink Muscat, Stella Bella, Margaret River, W. Australia, 2010 6.00/16.50

44. Clos des Paulilles, Banyuls Rimage, France 2008 9.50/28.00

45. Heggies Eden Valley Riesling, South Australia, 2007 10.50/31.50

46. Dr Loosen, Riesling Beerenauslese, Germany 2009 7.70/23.00

*glass/750ml*

47. De Bortoli Vat 5 Botrytis Semillon, Riverina, Australia 2006 6.00/32.00

48. Ferreira Late Bottled Vintage, Douro, Portugal 2000 5.50/30.00

49. Ferreira 10 Year Old Tawny, Douro, Portugal NV 6.50/35.00

Berneroy Calvados 25 ml 2.50

Cognac Maxime Trijol V.S.O.P., 1er Cru 25 ml 3.75

Baron de Sigognac - Bas Armagnac 25 ml 4.00

Ragnour-Sabourin Alliance No 35 - Grand Champagne 25 ml 9.50

harry's  
grill bar

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a la carté menu