



Harringtons

— ON THE HILL



Lunch menu

1 course for £14.95, 2 courses for £19.95, 3 courses for £22.95

If you order two or more courses (inclusive of a main course) we offer a complimentary small glass of house wine or a glass of apple or orange juice (parties up to 12 guests only)

This deal does not include the specials menu

Starters

Home Made Soup of the Day with Freshly Baked French Baguette (v) (ve) and (gf)
Pork, Pistachio & Chicken Terrine with Toasted Crusty Bread & Red Onion Jam (gf*)
Harringtons Fish Cake with Poached Egg and Hollandaise sauce
Crispy Breaded Brie Wedges with a Smoked Chili Jam
Salt & Pepper Squid with Garlic Mayo*

Salads large or small

Chicken and Bacon Caesar Salad/Veggie option - Halloumi (gf)
Grilled Goats Cheese with Roast Mediterranean Vegetables, Rocket, Pine Nuts and Basil
Pesto Salad (gf)*

Mains

*Harringtons Battered Cod and Chips with Mushy Peas and Tartare Sauce (veggie option with Halloumi is available)
Grilled Fish of the Day with a Lemon and Caper Dressing, House Salad and a Choice of Potatoes (gf option)
Pork and Chive Sausages with Creamy Mash and Red Onion Gravy (Veggie option available)
Chicken Breton (Supreme chicken with a Creamy Leek, Cider and Mustard Sauce) with Choice of Potatoes
Mushroom, Parmesan and Pine Nut Risotto (v) (gf)
Maple Glazed Gammon Chop with Poached Egg, Charred Sweetcorn & Pineapple Salsa and Homemade Chips
6oz Rump Steak with Tomato, Mushroom and Chips (£2 supplement)
£1 steak sauces- Garlic butter, Peppercorn or Béarnaise*

Desserts

*Warm Chocolate Brownie with Caramel Ice Cream (gf)
Glazed Lemon Tart with Raspberry Sorbet
Pistachio and Strawberry Baked Cheese Cake
Peach Melba Panna Cotta with Raspberry Coulis and Meringue
Affogato – shot of espresso and Vanilla Ice Cream
(add Baileys, Amaretto or Tia Maria £2.00)*

(v) = Vegetarian / (ve) = Vegan / (gf) = Gluten Free (gf*) = Gluten Free Option

**Allergy statement: Some of our menu items contain allergenic foods. Despite our best efforts, due to our cooking environment, there is a risk that traces of these may be in any other dishes or food that we serve. We understand the dangers to customers with severe allergies, so advise you speak to a member of staff.