



Harringtons

— ON THE HILL



- STARTERS -

- Homemade Soup of the Day with Freshly Baked Bread (v) (ve) and (gf*) **£7.95**
Pork & Chicken Terrine with Toasted Crusty Bread & Red Onion Jam (gf*) **£8.25**
Crispy Breaded Brie Wedges with a Smoked Chilli Jam **£8.25**
Poached Pears, Walnut & Crumbled Goat Cheese Salad (GF) **£8.95**
Salt & Pepper Squid with Garlic Mayo **£8.95**
Harringtons Fishcake with Poached Egg and Herb Oil **£8.95**

- SALAD

- Poached Pears, Walnut & Crumbled Goat Cheese Salad (GF) **£15.95**
Chicken and Bacon Caesar Salad **£16.95** / Veggie option – Halloumi **£15.95**(gf*)

- MAINS -

- Harringtons Battered Hake and Chips with Mushy Peas and Tartare Sauce **£16.95**
(veggie option with Halloumi is available) **£14.95**
Roast Chicken Supreme with Creamy Mushroom & Tarragon Sauce and either Choice of Potatoes or Butter Greens (gf*) **£17.95**
Crispy Seabass Fillet with Chorizo, Garlic King Prawns, Samphire and Choice of Potatoes (gf*) **£21.95**
Quigleys Pork and Chive Sausage with Creamy Mash and Caramelised Red Onion Gravy **£15.95** (veggie option available)
Mushroom, Parmesan and Pine Nut Risotto (v) (ve) (gf) **£15.95**
Goan Coconut and King Prawn Curry with Rice, Naan Bread, Poppadum & Dips **£17.95**
(gf veggie option / Chicken option available)
Maple Glazed Gammon Chop with Fried Egg, Pineapple & Charred Sweetcorn Salsa, Chilli Jam and Home Made Chips **£16.95**
8oz Sirloin Steak served with Grilled Tomato, Mushroom and Homemade Chips **£27.95** (gf*)
Add Surf & turf (Garlic King Prawns) **£5.95**
(Steak sauces - Chimichurri, Peppercorn or Béarnaise **£2.00**)

SIDES

- Chips, House Salad, Seasonal Vegetables, Minted New Potatoes, Creamy Mash Potato, Tomato & Onion Salad **£4.25** per dish

(V) = Vegetarian / (Ve) = Vegan / (GF) = Gluten Free (GF*) = Gluten Free Option
(GF*) = gluten free options, with gluten free bread/without stuffing or yorkshire pudding/without chips/with gluten free biscuits

****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.