



Harringtons

— ON THE HILL



2 Courses £25.95 - 3 Courses £28.95

Starters

Soup of the day with French bread (gf*)
Crispy Breaded Brie Wedges with Smoked Chilli Jam
Pork and Chicken Terrine with Toasted Crusty Bread and Red Onion Jam (gf*)
Poached Pears, Walnut and Crumbled Goats Cheese Salad (gf)
Salt and Pepper Squid with Garlic Mayo

Sunday Roasts

Roast Dry Aged Beef with Stuffing, Yorkshire pudding (gf*) **£3 supplement**
Roast Supreme of Chicken with Crispy Bacon and Sage and Onion Stuffing (gf*)
Free Range Roast Loin of Pork with Apple Sauce and Sage and Onion Stuffing (gf*)
Mixed Roast with all the Trimmings (beef, chicken, pork) (gf*) **£3 supplement**
Vegetable Sausages with Vegetarian Gravy and Stuffing (v)
All the above Roasts come with Yorkie, Veggies, Roasties and Gravy

Sunday Extra

Stuffing £2.00 / Yorkshire pudding £1.00 / Pigs in Blankets £2.50 / Cauliflower Cheese £3.50

Harrington's Mains

Harrington's Battered Fish & Chips with Mushy Peas with Tartare Sauce (Veggie option available)
Grilled Seabass with a Caper & Lemon Dressing and a choice of Potatoes (gf)
Mushroom, Parmesan and Pine Nut Risotto (ve options available) (gf)
8oz Sirloin Steak with Grilled Tomato and Mushroom and Chips (gf*)

Desserts

Warm Chocolate Brownie with Caramel Ice Cream (gf)
Raspberry Bakewell Tart with Vanilla Ice Cream
Warm Apple Pie with Vanilla Ice Cream or Custard
Miso Caramel Basque Cheesecake
Selection of British Cheeses with Biscuits & Chutney £2 supplement (gf*)
(Blue Cheese, Mature Cheddar, French Brie)

Selection of ice-cream & sorbet

Vanilla / Strawberry / Chocolate/Pistachio/ Salted Caramel / Mint Choc Chip/Blackcurrant and
Clotted Cream/ Mango Sorbet/Raspberry Sorbet

(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.