

Menu options at The Harrow

Please note you need to scroll down to read all the pages!

Dietary needs

We try and be as flexible as possible with our menus, but it is always helpful to advise us in advance if you are vegetarian, vegan, pescatarian (eat fish but not meat), coeliac or nut free.

Choice

We do not tie the whole table to a Gourmet or Tasting Menu; however with larger parties (above 6) we do ask that you choose one of the Tasting Menus, although we can be flexible with dietary needs

Gourmet Tasting Menu matched
with Tasting or Icon Wines from £75.00
Tasting Menu matched with Tasting Wines from £50.00
A La Carte; Starters from £12.00 - Main Courses from £24.00
Set Lunch matched with wines at £30.00
Vegetarian Tasting Menu from £50.00

Opening Hours

Wednesday to Saturday Lunch & Dinner
Sunday, Monday & Tuesday Private Events and Wine Dinners

Credit Card for Confirmation

Due to the numbers of failed shows especially on weekends we now require credit card details to confirm bookings

Gourmet Menu with Tasting or Icon Wines

Amuse-Bouche: Beetroot & Mini Lobster Fish Finger
Optional: Ruinart Blanc De Blanc Champagne £12.50 (100ml)
Krug Brut Grande Cuvee Champagne £21.00 (100ml)

'Sashimi'

Attitude Sauvignon Blanc Pascal Jolivet 2009 (100ml)
Icon wine – Domaine Jones Blanc 2009 (100ml)

'Foie Gras, Scallop & Black Pudding'

Pewsey Vale Riesling 2010 (100ml)
Icon wine – Felton Road Dry Riesling 2009 (100ml)

'Pembroke Lobster- Tarka Dhal'

Heggies Eden Valley Chardonnay 2009 (100ml)
Icon Wine: Nuits St Georges 1er Cru, Patrice Rion 2007 (100ml)

'Line Caught Turbot, Morels & Truffles'

Hamilton Russell Pinot Noir 2006 (100ml)
Icon wine – Craggy Range Calvert Pinot Noir 2009 (100ml)

'Pure Bred Scottish Highland x Shorthorn'

Yalumba The Scribbler Barossa Cab Sav/Shiraz 2008 (100ml)
Icon wine – Reserve de la Comtesse Pauillac 2007(100ml)

Optional: Tasting of Cheeses £10.00 Supplement per plate

Pre Dessert: 'Hot Artic Roll'

'Chocolate Praline'

Domaine de Durban Muscat de Beaumes de Venise 2008 (50ml)
Icon wine – Tamar Ridge Botrytis Riesling 2007 Limited Release
(50ml)

£75.00 per person

+ £30 per person with matched Tasting Wines

+ £50 per person with matched Icon Wines

We do not restrict this menu to the whole table

The Tasting Menu

Amuse-Bouche: Beetroot, Lobster Fish Finger

'Chilli Cornish Squid with Caramelised Kelmscott Pork'
Pewsey Vale, Eden Valley Riesling 2010 (100ml)

'Cured Wild Salmon (River Nith) with Octopus'
Heggies Vineyard, Eden Valley Chardonnay 2009 (100ml)

'Fillet of Line Caught Cornish Sea Bass, Morels'
The Edge Pinot Noir 2009 (100ml)

Optional Tasting of Cheeses + £10.00 per plate

Pre-Dessert: Passion Fruit

'Local Raspberry Compote'
Paul Cluver Late Harvest Riesling 2010 (50ml)

£50.00 per person
+£20.00 per person with matched tasting wines

Some Dishes May Contain Nuts.

We do not restrict this menu to the whole table.
We can tailor the menu to suit your dietary needs, please ask us in
advance.

Starters

'Chilli Squid' £12.00
Caramelised Kelmscott Pork
Pewsey Vale, Eden Valley Riesling 2010 £6.00 (125ml)

'Cornish Cod' £12.00
Black Pudding & Sweet Peppers
Ruinart Blanc De Blanc Champagne £12.50 (100ml)

'Summer Risotto' £12.00
Baby Greens, Old Winchester
Vincent Pinard Harmonie Sancerre 2007 £11.00 (125ml)

'Cured Wild Salmon, Octopus and Langoustine Confit' £12.00
Thai Infusion
Domaine Jones Blanc 2009 £8.00 (125ml)

'Pembroke Lobster Tarka Dhal' £12.00
Carrot Jus
Cape Mentelle Chardonnay 2008 £7.50 (125ml)

'Steak Tartare' £12.00
Chips
Craggy Range Calvert Pinot Noir 2009 £11.00 (125ml)

'Scallop, Foie Gras & Black Pudding' £15.00
1927 PX Caramel
Tamar Ridge Botrytis Riesling 2007 £10.00 (100ml)

Main Courses

'Line Caught Fillet of Wild Sea Bass' £25.00
Lobster & Langoustine Ragout
Chassagne-Montrachet Clos Devant, Rene Lequin-Colin 2007
£11.00 (125ml)

Line Caught Cornish Hake £25.00
Chorizo, Cockles and Sea Asparagus
Peter Lehmann Excellence Collection Wigan Riesling 2005 £7.00
(125ml)

'Wild Line Caught Cornish Turbot' £25.00
Chicken Torte & Morels
Lignier-Michelot, Chambolle Musigny, Vieilles Vignes 2004 £12.00
(125ml)

'Fillet of Highland x Shorthorn Beef' £28.00
Horseradish & Potato Cake
Chateau Bernadotte, Haut Medoc, Bordeaux 2002 £8.00 (125ml)

'Platter of New Season Welsh Lamb' £25.00
Rack, Fillet & Mini Shepherds Pie
Maculan Fratta 1996 £14.00 (125ml)

'Fillet of Northumberland Roe Venison' £25.00
Foie Gras Toffee
Craggy Range Calvert Pinot Noir 2009 £11.00 (125ml)

Please advise us of any allergies or special dietary needs when
ordering.

Some dishes may contain nuts.

Lunch Menu £30.00

Including Two Glasses of Wine

Amuse Bouche: Smoked Haddock

‘Cured Wild Salmon’

Octopus

Pewsey Vale Eden Valley Riesling 2010 (100ml)

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‘Line Caught Brill Fillets’

Sea Asparagus, Wild Garlic, Runner Beans

The Edge Pinot Noir 2009 (100ml)

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Optional Tasting of Artisan British Cheeses + £10.00 per person

Pre-Dessert: Mango

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‘Summer Pudding’

Please advise us of any allergies or special dietary needs when ordering.

Unfortunately we cannot substitute any of the set dishes with dishes from our main menu.
Some dishes may contain nuts.

If you have enjoyed the wines with your lunch today, they are available to take away. We guarantee that they are the cheapest UK Retail Prices or we will refund the difference.

Vegetarian Tasting Menu with Matched Wines

This menu may be taken as a tasting menu in total or you may order the dishes individually in starter size, with or without the matched wines.

Amuse Bouche: 'Beetroot & Roquefort'

'Butternut Squash Risotto'
Watercress
Heggies Chardonnay 2008 (100ml)

'Carpaccio of Wild Mushrooms'
Old Winchester, White Truffle Oil
Domaine Jones 2009 (100ml)

'Nicoise Salad'
Sweet & Sour Vine Tomatoes
Pewsey Vale Riesling 2010 (100ml)

'Indian Thali'
Yalumba 'The Scribbler' Cabernet/Shiraz 2008 (100ml)

Optional: Tasting of Vegetarian Cheeses £10.00

Pre- Dessert: Mini Apple & Raisin Crumble

'Rhubarb'
Domaine de Durban Muscat de Beaumes de Venise 2008 (50ml)

Tasting Menu: £50.00 per person
+ £25.00 per person with wines (100ml measures)
OR £12.00 per dish for individual dishes (sized as starters)

Please advise us of any further dietary needs when ordering.