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# Occasions

## MENU

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2/3 Course  
£19<sup>95</sup> / £24<sup>95</sup>

### STARTERS

**House breads and marinated olives (v)**  
basil and olive oil, flavoured oils, chutney

**Mushrooms and asparagus on toast (v)**  
wild mushrooms, truffle and garlic butter, toasted ciabatta

**Soup of the day (v)**  
house breads, whipped butter

**Charred lamb hash (gf)**  
pea and mint pesto, charred pickled onions

**Crispy goat's cheese (v)**  
tomato and red pepper chutney, basil

### MAINS

**Harpurs fish and chips (gf)**  
beer battered haddock, tartare sauce, chunky chips, mushy peas

**Tomato and mozzarella linguini (v)**  
sweet tomatoes, basil, watercress  
*add chicken or fish of the day for £2.50*

**Braised beef and ale pie**  
mash potato, spring greens, gravy

**House burger**  
prime steak burger, smoked bacon, aioli, swiss cheese, gherkin, coleslaw, tennessee bun,  
skinny chips, poppyseed coleslaw

**Fresh pea, asparagus and leek risotto (v)**  
parmesan, parsley and brioche crumble  
*add chicken or fish of the day for £2.50*

### DESSERTS

**Salted caramel tart (v)**  
banana ice cream, caramelised banana

**Vanilla crème brulee (v)(gf)**  
poached strawberries, pistachio

**Chocolate and passion fruit bavaois**  
chocolate genoise sponge, condensed milk ice cream

**"Rhubarb and custard"**  
poached rhubarb, rhubarb semi fredo, orange crumble, baked custard

**Homemade ice creams (v)**  
with fudge and chocolate soil

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Please note: most of our dishes can be adapted to be gluten free, please ask staff  
(v) suitable for vegetarians (gf) gluten free (ve) vegan (veo) vegan option available

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

# Booking form

For parties of 10 or more



Party Name:

Date:

Time:

Total Covers:

Special Instructions:

50% non refundable is required to secure your booking.

Final payment, pre-order and final numbers are requested 14 days prior to you event.

Name:	Olives and breads	Mushrooms on toast	Soup of the day	Charred lamb hash	Crispy goat's cheese	Harpur's fish and chips	Tomato and mozzarella linguini	Braised beef and ale pie	House burger	Pea, asparagus and leek risotto	Salted caramel tart	Vanilla crème brulee	Chocolate and passion fruit bavarois	"Rhubarb and custard"	Homemade ice creams
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