

HARLEY'S

At New Place Hotel

New Place Honey Daiquiri 13.75

Spiced Rum, lime and lemon juice,
in-house harvested New Place Honey

Amaretto Old-Fashioned 13.75

Bourbon, and Disaronno,
Angostura bitters, Demerara sugar

Freshly Baked Focaccia 5.50

Homemade butter, tomato tapenade

STARTERS

Scallop, Jerk Chicken * 13.95

Pineapple *Scotch Bonnet Salsa*

* £5 supplement if on DBB package

Barbecue Lamb Breast 9.50

*harissa yogurt, pomegranate, baba
ghanoush, pickled shallot*

Roasted Tomato Soup 7.50

bruschetta (VG)

Pig Cheek Bahn Mi 9.95

*honey and soy glaze, pickled mooli,
chicken liver parfait, baguette*

Cured Salmon 11.95

*tartare cream cheese, pickled spring
vegetables, Guinness bread*

Braised Carrot 8.95

*romesco sauce, goats cheese
crumb, toasted seeds (V)*

Grilled Whole * 12.95

Prawns *café de paris butter*

* £4 supplement for guests on
DBB package

MAINS

Ras al Hanout Marinated * 29.95

Monkfish

*aubergine & cashew tagine,
preserved lemon*

* £10 supplement for guests on
DBB package

Spring Vegetable Risotto 20.95

(V) (VG on request)

*(pairing suggestion - Silver Lake
Sauvignon Blanc)*

Roast Vegetable 20.95

Wellington

*pea puree, spring greens,
mustard cream sauce (VG)
(try with Bougrier Pinot Noir)*

Beef Wellington

*** for 2**

*dauphinoise, caramelized
shallot puree, green beans,
port & thyme jus*

(try with Amarone Mastia)

79.95

* £35 supplement for guests on
DBB package

Whole Plaice 24.95

*lemon & caper beurre noisette,
creamed spinach, new potatoes
(try with Picpouel Pin Cuvee)*

Chicken, Ham & Leek Pie 21.95

*chive mash, seasonal greens,
chicken sauce (DBB)*

Dry Aged Sirloin * 37.95

*hand cut chips, peppercorn sauce,
cherry tomatoes on the vine,
baked portabello mushroom*

Make it Surf + Turf 12

* £13 supplement for guests on
DBB package

(try with Alta Vista Premium Malbec)

SIDES

All 4.95

Koffman fries

Creamed spinach

Triple cooked chips

Roasted carrots goats cheese crumb
(V)

Dauphinoise potatoes

Charred tender stem broccoli
café de Paris butter



Please note that all our food and drink is prepared in kitchens where cross-contamination may occur. While we make every effort to identify allergens, our menu descriptions do not list every ingredient. If you have any allergies, intolerances, or specific dietary requirements, please speak to a member of the team before placing your order. All prices include VAT at the prevailing rate.

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Bramble

13.75

Blackberry Whitley Neill, Bombay Sapphire, lemon juice, Crème De Cassis

Salted Caramel Espresso Martini

13.75

Espresso, Absolut Vodka, Salted Caramel Krupnik, Demerara, with a hint of salt

Dessert

Cherry Bakewell Baked Alaska for 2 13.95

cherry parfait, frangipane sponge cherry jam, meringue,

Jamaican Ginger Cake

8.50

dark toffee sauce, black treacle ice cream

Irish Coffee Tiramisu

8.50

Crème Brûlée

8.50

sea salt sable biscuits

British Cheese Board *

13.95

house chutney, grapes, crackers

* £6 supplement if on a DBB package

Lighter Desserts

All 5.95

Affogato

vanilla ice cream crushed amaretti, espresso (DBB)

Selection of Ice Cream and Sorbets



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