

Sunday Menu



Harpurs
MELBOURNE

Nibbles & sharers

- MARINATED MOZZARELLA & OLIVES (v)(GF)** 5.⁹⁹
Sun-blushed tomatoes, basil
- CHARRED FLATBREAD (VE)** 5.⁹⁹
Rosemary oil, balsamic, sea salt
- SUN-DRIED TOMATO HUMMUS (v)(VEO)(GFO)** 6.⁹⁹
Basil pesto, garlic croutes
- TRUFFLE HONEY-BAKED CAMEMBERT (v)(GFO) IDEAL FOR 2** 15.⁹⁹
Onion chutney, charred flatbread

*Excludes Camembert.

Breads

All served with a choice of farmhouse white or wholemeal bread, or a gluten free roll - unless stated.

- LEMON & THYME CHICKEN & PORK STUFFING** 14.⁹⁹
Roast potatoes, gravy, Yorkshire pudding
- ROAST BEEF & HORSERADISH** 15.⁹⁹
Roast potatoes, Yorkshire pudding, gravy
- GLAZED PORK BELLY** 14.⁹⁹
Roast potatoes, Yorkshire pudding, gravy
- THE ITALIAN JOB (v)** 13.⁹⁹
Mozzarella, sliced tomatoes, basil pesto, rocket, choose fries or chunky chips
- CORONATION PRAWN** 15.⁹⁹
Prawns, coronation sauce, shredded lettuce, cucumber, choose fries or chunky chips

Sides

- MINI CAESAR SALAD** 4.⁹⁹
- BUTTERED GREENS (VE)(GF)** 4.⁵⁰
- ROAST POTATOES & GRAVY (GF)** 4.⁵⁰
- YORKSHIRE PUDDING & GRAVY** 4.⁵⁰
- CAULIFLOWER CHEESE (v)(GF)** 4.⁵⁰
- CHUNKY CHIPS (VE)(GF)** 4.⁵⁰
- FRIES (VE)(GF)** 4.⁵⁰



Please scan here to view allergens

An optional service charge of 7.5% will be added to your bill. 100% of this service charge is shared between our staff. Should you wish for this to be removed, please let a member of our team know.

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

Set menu

2 COURSES 25.⁹⁹ | 3 COURSES 30.⁹⁹

STARTERS

Tomato & mozzarella bruschetta (v)(gfo)
Basil pesto, grilled sourdough, confit garlic

Sweet & sour fried chicken (gf)
Peppers & onions

Chicken wonton soup
Coconut broth, coriander, chilli

Salmon & haddock fishcake (gf)
Dill & caper hollandaise, pickled cucumber

Griddled peach (v)(gfo)
Whipped ricotta, pistachio, hot honey, rocket, croutes

MAINS

Premium roast beef (gfo) (4.⁰⁰ SUPP)
Roast ribeye of Derbyshire beef, roast potatoes, Yorkshire pudding, roasting gravy

Roast Derbyshire beef (gfo)
Roast potatoes, Yorkshire pudding, roasting gravy

Glazed pork belly (gfo)
Sage & onion stuffing, roast potatoes, Yorkshire pudding, roasting gravy

Lemon & thyme chicken breast (gfo)
Sage & onion stuffing, roast potatoes, Yorkshire pudding, roasting gravy

Harpurs platter (gfo) (3.⁰⁰ SUPP)
Roast chicken, beef & pork with sage & onion stuffing, roast potatoes, Yorkshire pudding, roasting gravy

All roasts served with chive mashed potatoes, steamed vegetables & cauliflower cheese.

Tom yum salmon (gf)
Steamed jasmine rice, tom yum sauce, pickled carrot, coriander

Courgette, mushroom & spinach gnocchi (ve)
Sun-blushed tomatoes, salsa verde, rocket

DESSERTS

White chocolate & pistachio cheesecake
Mascarpone cheese, fresh raspberry

Strawberries & cream trifle
Fresh strawberries, vanilla custard, sherry cream, sponge, basil

Sticky toffee pudding (v)
Salted caramel sauce, vanilla ice cream

Ice cream selection (v)
Berry compote, house fudge

Cheese plate (gfo) (3.⁰⁰ SUPP)
Chutney, grapes, selection of biscuits

