



WHITE TRUFFLE SEASON

*Selected by our talented team of chefs,
all of our speciality dishes have been thoughtfully created
with a handful of the finest white truffle shavings.*

STARTERS

BURRATA

Creamy burrata from Puglia

£40

CARPACCIO DI MANZO

Raw slices of beef with Harry's extra virgin olive oil

£45

MAINS

TAGLIOLINI

*Delicate durum wheat and egg pasta,
Parmesan and butter*

£59

PIZZA

White base, wild mushrooms and mascarpone

£59

RISOTTO

Creamy carnaroli rice, Parmesan and butter

£59

Suggested pairings

Barbaresco, De Forville

Barbaresco is made from the Nebbiolo grape, which offers complex flavours of red fruit, roses, and earthy notes. These flavours can complement and enhance the aromatic and earthy qualities of white truffles

£15.50 per 175ml glass

Terre del Buontalenti, Toscana

White truffles offer a unique and intricate flavour profile, and Super Tuscans are similarly known for their complexity. Together, they can create a sophisticated and harmonious pairing.

£13 per 175ml glass

Gavi di Gavi, Campo dell'Olio, Roberto Sarotto

Gavi di Gavi is known for its clean and crisp profile, with notes of green apple, citrus, and a mineral undertone. This freshness can provide a refreshing contrast to the rich and earthy flavours of white truffles.

£11.50 per 175ml glass

Franciacorta, Extra Brut, Castel Faglia

The lively bubbles in Franciacorta provide a refreshing and effervescent contrast to the richness of white truffles, cleansing the palate between bites and enhancing the overall dining experience.

£10.50 per 125ml glass

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