

# The Harp Inn Glasbury-on-Wye

*Our food is freshly prepared on the premises so a little patience is all we ask. Where possible we use a range of local suppliers for both our food and beverages.*

*SPECIALS BOARDS are around the pub to make your choices even harder!*

- *PLEASE MAKE YOUR FOOD ORDER AT THE BAR*

*(Please be aware that a 10% service charge will be made for groups of 8 and above, all other gratuities are at the customer's discretion).*

## MENU

### *To start*

- Mixed olives drizzled with extra virgin olive oil, balsamic vinegar and home-made dipping bread (G) £4.50
- Homemade soup of the day with Roll and butter (G) £4.50
- Sautéed Mushrooms with butter, garlic and rustic bread (G) £5.00
- Prawn and grape salad served with marié rose sauce (G) £6.00
- Smoked Haddock and spring onion fishcake with salad and tartar sauce £4.50

## *Main Events*

- Homemade local Steak and Wye Valley Ale Pie baked in a shortcrust pastry with veg, proper chips or mash £10.50
- Beer battered haddock with chips, peas, tartar sauce, wedge of lemon £10.50
- Home-cooked ham, free range egg with hand-cut chips and baby peas (G) £9.50
- Succulent deep-fried breaded Whole-tail Scampi with our chips, baby peas and tartar sauce £9.50
- Chef's own recipe Chilli Con Carni served with basmati rice or jacket potato and a dressed side salad (G) £9.50
  
- Harp Curries:  
Jalfrezie, Korma or Thai Green served with basmati rice (G) and either a popadom and mango chutney or a salad garnish £9.50
  
- Homemade mixed bean casserole served with basmati rice or jacket potato and a dressed side salad (G) £9.50
- Jayne's oven-baked Vegetable Lasagne served with garlic bread and a dressed side salad £9.50

# Harp Pizzas

*12" of deliciousness - made to order*

- **Margherita** – mozzarella and our homemade tomato sauce £8.00
- **Tropicale** – ham, pineapple, mozzarella homemade tomato sauce £9.50
- **Rustica** – tuna, red onion, black olives and homemade tomato sauce £9.50
- **Capricciosa** – ham, mushrooms, mozzarella and homemade tomato sauce £9.50
- **Diavola** – Pepperoni, fresh chilli, mozzarella and our tomato sauce £9.50
- **Vegetarian** – mushrooms, peppers, red onion, olives and seasonal veg with our tomato sauce £9.50

Extra toppings available:

*meat or fish £1.20; vegetables 60p*

**TAKEAWAY PIZZAS AVAILABLE**

*Please also see our Specials Boards  
For seasonal options*

## Side dishes

- Harp garlic bread £3.50  
with cheese 60p extra
- Freshly made hand-cut chips £3.50
- Mixed side salad £3.50
- Round of bread or roll and butter £0.60

## *Lunchtime Lite bites*

(Only available at lunchtimes)

### Sandwiches:

Choice of: home-cooked ham, cheese  
and pickle or cheese and onion, tuna  
mayo, prawn or brie and grape £5.00

Classic cod fish finger hot sandwich,  
Green salad and mayonnaise £6.00

Two Smoked Haddock and spring onion  
fishcakes with salad and tartar sauce £6.50

### The Harp Ploughman's:

Choice of home-cooked ham, selection  
of cheeses, or a combination of the two  
with homemade chutney, pickled onions,  
salad and rustic bread £7.50

### Jacket potato:

Choice of cheddar cheese, baked beans,  
tuna mayo, or prawns in marié rose sauce  
all with side salad £5.80

## *Kids*

- Sausages, peas or beans and chips £5.00
- Ham, egg and chips £5.00
- Fish fingers, peas and chips £5.00
- Chicken goujons, peas and chips £5.00
- Sampi, peas and chips £5.00

## *Desserts*

- Homemade rich chocolate sponge £4.50
- Sticky toffee pudding £5.00
- Rice Pudding with stewed fruit £3.90
- Ice-creams:
  - creamy vanilla, strawberry with real
  - strawberry pieces or chocolate with chocolate chip (other flavours may be available) £4.00
- Cheese board with selection of cheeses and homemade chutney £7.50

(Please see Specials Board for other Desserts)

## *Freshly Ground Coffee*

*Roasted in Hereford – Ground in Glasbury!*

Espresso	£1.20
Café Lungo	£1.40
Americano	£1.60
White Americano	£1.80
Café Latte	£2.20
Cappuccino	£2.20

Decaffeinated versions available

## *Teas*

English Breakfast	£2.00
Fruit and other teas	£2.20

## WINE LIST

<i>White</i>	Glass	Bottle
	175ml	750 ml
Chenin Blanc	£4.30	£16.50
(Wm Roberts) South Africa		
Medium, light, hints of apple		
Sauvignon Blanc	£4.30	£16.50
(Oyster Shack) Chile		
Dry crisp and aromatic		
Viognier	£4.30	£16.50
(D.O. Maule Valley) Chile		
Dry and easy drinking		
Sauvignon Blanc	-	£21.80
(Marlborough) New Zealand		
Crisp, Dry, Refined flavour		
 <i>Red</i>		
Sangiovese	£4.30	£16.50
(Amanti) Italy		
Light easy drinking		
Shiraz	£4.30	£16.50
(Wide River) South Africa		
Slightly peppery, good with steak		
Merlot/Corvena	£4.30	£16.50
(Ponte Pietra) Italy		
Smooth, soft, great with pizza		
Malbec	£4.30	£16.50
(Trevento Reserve) Argentina		
Rich, fruity with firm tannins		
Tempranillo/ Mazuelo	-	£19.90
(Rioja Vega Crianza) Spain		
Rich and robust with softer edges		

	<i>Glass</i>	<i>Bottle</i>
	<i>175ml</i>	<i>750 ml</i>

## *Rose'*

Zinfandel	£4.30	£16.50
(Highbridge) California		
Light easy drinking		

## *Sparkling*

Prosecco - Italy	£6.00	£20.00
	(200 ml)	

Champagne Brut Andre Carpentier		
(France)	-	£28.00

All other Spirits, Liqueurs, Fortified Wines,  
Draught Beers, Lagers and Ciders -  
prices available at the bar.