HARLEYS LUNCHTIME MENU

Two Courses for 12... Three Courses for 15

<u>Starters</u>

Halloumi Sticks

Seasoned with our secret recipe rub, Lime Mayo to dip

Wood Smoked Chicken Wings

Home-Made BBQ & Garlic Dip

Pan-Fried Garlic Mushrooms in Cream

Char-Grilled Crusty Bread

<u>Mains</u>

Bourbon Glazed Chicken

Streaky Bacon, Monterrey Jack Cheese, Harleys 'Slaw, Skin on Fries

Burger

Grilled Brioche Bun, Burger Relish, Crispy Iceberg, Skin on Fries, Harleys 'Slaw

No Porkies Burger

Our tasty BBQ No pork burger made with soya and wheat and glazed with our BBQ sauce

Fish Finger Sandwich

Haddock Goujons, Tartare Sauce, Crispy Iceberg, Warm Crusty Bread, Skin on Fries

Caesar Salad

Gem Lettuce, Garlic Roasted Croutons, Fresh Parmesan, Caesar Dressing

Why Not Add Chicken And Bacon for extra 2:50

Desserts

Two Scoops of Harleys Gelato

Ask your server for today's flavours

Churros

with Chocolate Dipping Sauce

Chef's Sundae of the Day

please ask for today's Kitchen Creation