

DESSERTS

HARLEYS HOMEMADE GELATO SELECTION

A selection of 3 scoops of today's homemade gelato.

Ask a member of staff for the flavours.

4.95

Our own homemade artisan Gelato made here at Harleys in the **Gelato Lab**, right next door to **"Bertha's Bedroom"**.

Served in our restaurant and in the gelato bar upstairs.

Our menu changes weekly, so please ask your server what flavours are available.

PEANUT BUTTER STACK

Sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel layered twice on brownie cake, finished with honey peanuts. 5.95

HARLEYS MINI DOUGHNUTS

Mexican style doughnuts served with a mix of dips. 5.95

CHOCOLATE FILLED CHURROS

Chocolate filled churros served with chocolate sauce and homemade ice cream. 5.95

MEXICAN DOZEN

6 churros and 6 mini doughnuts served with dips and ice cream. 9.50

CHEESECAKE OF THE DAY

Ask our staff for details. 6.50

HARLEYS SUNDAES

CHOCOLATE BROWNIE SUNDAE

Pieces of rich chocolate brownie, ice cream, chocolate sauce and whipped cream. **5.95**

BANOFFEE SUNDAE

Banana, biscuit pieces, toffee sauce, homemade ice cream and whipped cream. **5.95**

HARLEYS BERRY SUNDAE

Berries, whipped cream, homemade ice cream, finished with berry coulis. **5.95**

**BREAKFAST SERVED AT
HARLEYS
FRIDAY – SUNDAY
& EVERY BANK HOLIDAY
9:00 – 11:30AM**

**LOOKING FOR A PLACE TO HOLD YOUR
EVENT?
PLEASE ASK A MEMBER OF STAFF FOR
DETAILS ON HIRING OUR COCKTAIL BAR,
ORANGERY, ALICE'S ROOM AND GELATO
BAR.**

WHO'S BERTHA?

"BERTHA" OUR SMOKER WAS LOVINGLY MADE IN CINCINNATI.

Whilst waiting to be shipped to her new home in Kinver, hurricane 'Bertha' decided to hit the docks of New York, delaying her delivery for two weeks! hence the reason for naming her Bertha!

SHE IS NOW SAFE AND SOUND IN 'BERTHAS BEDROOM' HAPPILY SMOKING AWAY FOR YOUR CULINARY PLEASURE!



HARLEYS BAR

Have you tried our cocktail bar or gelato bar?
From freshly made cocktails and tapas from our potting shed kitchen in our beautiful Victorian Walled garden to homemade gelato and a selection of handmade cakes. Harleys is a culinary delight for your taste buds.

TO START

BOURBON GLAZED PORK BELLY BITS

Drizzled with glaze and served on a slice of toasted crusty bread. **6.95**

SALT & PEPPER CALAMARI

Served with spicy chipotle mayonnaise, lettuce and tomato. **6.95**

CHEESY STUFFED JALAPENO'S

Some hot some not and served with salsa and side garnish. **5.95**

WOOD SMOKED CHICKEN WINGS (gf)

Smoked for 4 hours and served with a BBQ glaze. **6.95**

GARLIC MUSHROOMS [V]

Traditional dish with cream and herb sauce, served with toasted crusty bread. **5.95**

BBQ BEANS WITH JALAPENO & MONTEREY

JACK SAUSAGE

Served with a slice of dip your bread. **6.95**

GARLIC BREAD / CHEESY GARLIC BREAD [V]

3.50 / 4.50

NACHOS

CHEESE LOADED NACHOS [V]

Cheddar and Mozzarella cheese over nachos with salsa. **4.95/6.50**

PULLED PORK NACHOS

Served with slow smoked pulled pork, salsa and cheese. **6.95/9.95**

BEEF CHILLI NACHOS

Traditional chilli beef served with a topping of cheese and salsa. **6.95/9.95**

NACHOS WITH BBQ BEANS

Cheddar and Mozzarella cheese with streaky bacon, chorizo and beans. **5.95/9.50**

TACOS

BEEF CHILLI TACOS

Served with sour cream, guacamole and jalapeno peppers. **6.95**

VEGGIE CHILLI BEAN

Served with sour cream and guacamole. **5.95**

FETA & RED ONION ESCABECHE

Crumbled feta cheese with Mexican style pickled sweet red onion and salsa. **5.95**

PULLED PORK & RED ONION ESCABECHE

Smoked for 16-hours, our succulent pulled pork with Mexican style sweet pickled red onion **6.95**

MAIN COURSES

LAMB KOFTA SWINGER

Seasoned lamb kofta's skewered with peppers and onions, hanging over skin on fries with tzatziki dip and sweet pickled red onion, coriander. **14.95**

CHICKEN SWINGER (gf)

Tender marinated chicken, skewered with mixed peppers and onions, hanging over skin on fries with Piri-Piri sauce. **14.95**

HALLOUMI SWINGER

Served with falafel, peppers and onions over a bed of Mexican rice with pineapple salsa and sweet chilli sauce. **14.95**

BOURBON CHICKEN

Chargrilled breast of marinated chicken with a Bourbon glaze, topped with bacon & Monterey jack cheese, served with coleslaw and skin on fries **14.95**

SLOW SMOKED BRISKET OF BEEF

Served on a bed of creamy mash with fried sprouts and our famous smoked BBQ gravy. **16.95**

HARLEYS FAJITAS

Your choice of filling with guacamole, salsa picante, grated cheddar cheese, sour cream, lettuce and pickled jalapenos with flour tortillas.

CHICKEN 16.95

PULLED PORK 15.95

VEGETABLE [V] 13.95

XIN XIM

Our twist of Xin Xim, with a choice of chicken or tofu [v] served on a bed of rice with a creamy peanut and ginger sauce topped with deep fried sprouts.

CHICKEN XIN XIM 15.95

TOFU XIN XIM 14.95

HARLEYS BURRITO

Succulent pulled pork smoked for 16-hours -or- Chicken, Mexican rice, lettuce, spring onion, cheddar & red onion Escabeche wrapped in a soft flour tortilla, served with sour cream and guacamole.

PULLED PORK 12.95

CHICKEN 13.95

THREE BEAN BURRITO (V) 12.50

RIB-EYE STEAK 10oz

Full of flavour, this cut of steak is recommended cooked medium, served with tomato, field mushroom, fries and coleslaw.

22.95

**Add your choice of sauce for 1.95
peppercorn, blue cheese or piri-piri.**

**TAKEAWAY IS AVAILABLE FROM
MONDAY – THURSDAY, JUST CALL
01384 878899 TO ORDER THE MENU IS
ONLINE FROM THE MAIN MENU
FROM 12PM TO 8PM**

HOMEMADE BURGERS

THE HARLEY BURGER

A monstrous combination of beef burger, pulled pork, smoked beef, bacon, Monterey Jack cheese with jalapenos and relish. **16.95**

BEEF BURGER

Succulent beef served in a lightly toasted brioche bun with crisp salad and relish. **10.95**
WHY NOT ADD CHEESE FOR 1.95

MEXICAN CHICKEN BURGER

Smoked paprika marinated chicken breast served with guacamole, baby spinach and Monterey Jack cheese on a brioche bun. **13.95**

THE HFC BURGER

Harleys Fried Chicken served with garlic mayo, crispy lettuce and tomato. **14.95**

THE RED, WHITE AND BLUE

Succulent beef burger topped with buttermilk marinated chicken breast, smoked pulled pork, onion rings and blue cheese. **16.95**

FALAFEL BURGER [V]

Served in a lightly toasted brioche bun with a crisp salad and relish. **11.95**

LAMB BURGER

Chargrilled lamb burger, coriander, tzatziki, lettuce, tomato, pickled onions and Monterey jack cheese. **14.95**

SIDE DISHES

PULLED PORK	4.50
CALAMARI	4.50
BBQ BEANS	3.50
ONION RINGS	3.95
THREE SMOKED RIBS	5.95
SKIN ON FRIES	3.25
CHEESY SWINE FRIES	4.75
SWEET POTATO FRIES	4.25
MEXICAN RICE	3.95
SLAW	2.95
CORN ON THE COB	3.50
FRIED SPROUTS	2.95
MIXED SALAD	3.50
GARLIC BREAD / CHEESE	3.50 / 4.50

FISH DISHES

FISH & CHIPS

Traditional battered fish with skin on fries, served with tartare sauce and salad garnish. **13.95**

HARLEYS GRIDDLED SWORDFISH (gf)

Served on a bed of Mexican rice with homemade pineapple salsa and a side of fried sprouts. **16.95**

FISH FINGER SARNIE

A classic fish finger sarnie served with fries and tartare sauce. (may contain bones) **10.95**

HARLEYS SMOKED MEATS

Our low and slow method of smoking turns the meat a pinkish colour. This is known as the 'smoke ring' and is a sought-after quality in smoked BBQ food! This method ensures the meat is cooked thoroughly and is served warm for a better flavour experience!

BERTHA'S TROUGH MEATY SHARING PLATTER

A selection of chicken wings, BBQ pork ribs, slow cooked pulled pork, and our cheese and jalapeno sausage with loaded cheese nachos, BBQ beans, fries and onion rings.

FOR TWO PEOPLE 42.00
FOR ONE 26.00

SLOW SMOKED BRISKET OF BEEF SANDWICH

Slow smoked brisket of beef served warm on crusty bread with a jug of smoky gravy to pour and skin on fries. **14.95**

RIBS & WINGS (gf)

Half a rack of our delicious smoked ribs with wood smoked chicken wings, served with fries and slaw. **19.95**

LOW AND SLOW PULLED PORK

Smoked for 16 hours, our succulent smoked pork is served on a brioche bun with fries and slaw on the side. **12.95**

FULL RACK OF RUBBED RIBS

Hand rubbed with our secret selection of herbs and spices then wood smoked for 6 hours. Our baby back ribs are then glazed with Harleys homemade BBQ sauce and served with fries and slaw.

HALF 11.95 FULL 18.95

TRY OUR HOMEMADE SAUCES

**BBQ
CHERRY
BERTHA'S BURNER
HONEY BOURBON SAUCE**

**MOST OF OUR DISHES ARE MADE FRESH SO
THERE MAY BE A WAIT WHILST YOUR FOOD
IS BEING PREPARED, SO RELAX AND ENJOY**

VEGETARIAN (v) CELIAC (gf)

ALLERGEN ADVICE: PLEASE SEE STAFF FOR DETAILS

Unfortunately, due to how busy our kitchen is and the ingredient we use can get we cannot guarantee a cross contamination of nuts.

PLEASE TURN OVER FOR DESSERTS

**PLEASE SEE OUR SPECIALS
BOARD**

ASK STAFF FOR DETAILS