



We're
RAISING
..... THE
STEAKS
..... THIS

Father's Day



Harvester

..... 35 YEARS

OF FRESH THINKING

Father's Day SET MENU

3 COURSES £19.99

STARTERS

ITALIAN-STYLE MEATBALLS

Pork meatballs in a spicy tomato sauce.

NACHOS V

With melted mozzarella, Cheddar cheese, guacamole, salsa, sour cream and jalapeños.

STICKY CHICKEN WINGS

Glazed in our BBQ sauce. Get ready to lick your fingers!

MAINS

BBQ CHICKEN STACK

Grilled chicken breast with Monterey Jack cheese, our BBQ sauce, grilled back bacon and buttermilk-fried chicken, with buttered corn, slaw and triple-cooked chunky chips.

FEEL GOOD BOWL

Roasted butternut squash, brown rice, quinoa, chargrilled tenderstem broccoli, grapes, tumbled with fresh leaves and a pineapple & ginger dressing.

Choose from salmon or 8oz rump

RACK OF RIBS

Our famous pork ribs, slow-cooked for 3 hours, brushed with our BBQ sauce. With triple-cooked chunky chips, slaw and buttered corn.

Upgrade to a large rack of ribs +£3

8OZ RUMP STEAK

Aged for 28 days and served with triple-cooked chunky chips, roasted flat mushroom, tomato and onion rings.

THE COWBOY

Southern-fried chicken breast fillets with melted Monterey Jack cheese, grilled back bacon and BBQ sauce. Served in a toasted brioche bun with baby gem lettuce, tomato and a pickled chilli, with triple-cooked chunky chips & slaw.

THE ULTIMATE +£3 SUPPLEMENT

6oz beef burger, a grilled chicken breast topped with melted Monterey Jack cheese and burger sauce with half a rack of slow-cooked ribs on the side. Served in a toasted brioche bun with baby gem lettuce, tomato and a pickled chilli, with triple-cooked chunky chips & slaw.

THE '83 COMBO +£3 SUPPLEMENT

Celebrate 35 years of Harvester with our signature combo named after the year the first Harvester opened. Half a rotisserie chicken and a juicy half rack of ribs glazed in our BBQ sauce. Served with our speciality gravy, buttered corn and sage & onion seasoned triple-cooked chunky chips.

AUBERGINE & RED LENTIL TAGINE VE

Giant couscous cooked with apricots, raisins, coriander & red pepper, topped with a Moroccan-inspired spiced stew, with flatbread and houmous.

16OZ RIB-EYE +£5 SUPPLEMENT

British or Irish steak aged for 28 days, served with triple-cooked chunky chips, roasted flat mushroom, tomato and onion rings. We recommend asking for this steak to be cooked medium to enjoy its delicious flavour at its best.

UNLIMITED *Salad* WITH EVERY MAIN MEAL (HOW GOOD IS THAT!)

DESSERTS

ROCKY HORROR V

Real dairy ice cream, warm chocolate fudge brownie topped with chocolate fudge pieces, fluffy cream, a sugar cone wafer and a cherry.

CHERRY PIE[‡] V

Dark sweet cherry pie, dusted with demerara sugar, served hot with your choice of real dairy ice cream, custard or fluffy cream.

BELGIAN CHOCOLATE BROWNIE V

The perfect brownie, with a raspberry & white chocolate shard and real dairy ice cream.

V = Made with vegetarian ingredients, VE = Made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information please ask your server. *Contains alcohol. †May contain cherry stones. Allergen Information: All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Any tips you're kind enough to give are kept by our team. All dishes are subject to availability. Photography is for illustration purposes only. © Mitchells & Butlers 2018. 20573/HAR/FDEB18/B2