

OPENING HOURS

DAILY
11:00 AM TO 2:00 AM



FOLLOW US



PUB SNACKS

- Crispy Calamari with Tartare Sauce** (G E) **BD 3.100**
- Chicken Tikka Bites** (D) **BD 3.000**
Served with yoghurt and mint chutney
- Baked Camembert Cheese** (G D) - Signature **BD 10.000**
Baked with Roasted Garlic, Thyme and drizzled in honey, served with raspberry coulis
- Marinated Jars** **BD 1.400**
Olives, Feta or Oriental Pickles

LIGHT MEALS & BURGERS

- Gambas Al Pil Pil** (G S) **BD 4.200**
Prawns cooked with chili, garlic and herbs, served with Ciabatta bread
- Jack Daniels BBQ Burger** (G D A) - Signature **BD 7.700**
Beef patty topped with homemade Jack Daniel's Tennessee Whiskey BBQ sauce, sautéed mushrooms and cheddar cheese
- Blackened Chicken Burger** (G) **BD 5.500**
Chicken patty rubbed with our special blend of Cajun spices then charbroiled to seal in the flavor
- Portobello Mushroom Burger** (G D) **BD 5.100**
Charred and crumbed Portobello mushrooms topped with layers of Cheddar cheese and onions rings on a toasted bun



SOUL FOOD

- Traditional Beer Battered Fish & Chips** (G) **BD 8.100**
Crispy fried Hammour fish served with Steak fries and Mushy Peas
- Guinness Beef Steak and Mushroom Pie** (G D A) **BD 8.200**
Homemade pastry filled with tender pieces of meat slow cooked with Guinness. Your choice of mashed potatoes or Chips with gravy and mushy peas
- Lancashire Hot Pot** (G) **BD 6.900**
Slow Cooked Lamb Stew with Chunky Bread
- Harvester Ploughman's Platter** (G D E) **BD 9.800**
Warm slices of Baguette, Apple, Roast Beef, Hard-boiled Egg, Cheddar and Emmental, Pearl onions, baby beet and Branston pickle
- Pork Bangers and Mash** (P D) **BD 4.800**
Creamed Potatoes, Pork Sausage, caramelized Onion and Gravy



FROM THE FAT BUTCHER



- Flame Grilled Ribeye** 200g - **BD 11.700**
400g - **BD 18.800**
Topped with your choice of homemade butter: Steakhouse Garlic, Shallot & Merlot or Blue Cheese
- Flame Grilled Sirloin** 200g - **BD 10.800**
400g - **BD 18.500**
Topped with your choice of homemade butter: Steakhouse Garlic, Shallot & Merlot or Blue Cheese

Choose your potatoes: French fries, hand cut steak chips or Baked potato
Choose your veggies: Roasted vegetables, steamed vegetables or side salad

- Spare Ribs** (P) 400g - **BD 17.700**
800g - **BD 25.000**

Smoky BBQ pork ribs with hand cut steak chips, Onion Rings, Roasted Vegetables and Jack Daniels Sauce

- Wing Basket** **BD 6.000**
Buffalo wings served on hand cut steak chips, with durky sauce. Choose them double dipped or crispy



ADD ANY SIDE TO YOUR DISH

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|--|---|
| Creamy Spinach BD 1.500 | Crushed Potatoes BD 1.500 |
| Harvesters Potato Wedges BD 1.500 | Fried Rice BD 1.500 |
| Seasonal Steamed Vegetables BD 1.500 | Harvesters Mash BD 2.000 |

FROM OUR TOOTH FAIRY

- | | |
|--|-----------------|
| Lime and Sambuca Flambéed Cheesecake | BD 3.500 |
| Banoffee pie served with whipped cream | BD 3.500 |
| Apple Pie served with whipped Cream or Brandy Custard | BD 3.500 |

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you. Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

V - Vegetarian, G - Gluten, N - Nuts, S - Shellfish, E - Eggs, D - Dairy, P - Pork, A - Contains Alcohol

Please inform your order taker of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have. All prices are inclusive of taxes and service charges.

B E V E R A G E S

BEER

BOTTLED

Corona Extra	BD 3.400
Peroni	BD 3.400
Amstel Light	BD 3.400
Heineken	BD 3.400
Dab Diet Pilsener	BD 3.400
Savana Cider	BD 3.400
Smirnoff Ice	BD 3.400

DRAUGHT

Carlsberg	BD 4.200
Foster's	BD 4.200
Stella Artois	BD 4.200
Budweiser	BD 4.200
Amstel Light	BD 4.200
Guinness	BD 4.200
Heineken	BD 4.200
Kronenbourg 1664	BD 4.200
Coors Light	BD 4.200
Carling	BD 4.200
Stowford Cider	BD 4.200

HOUSE WHISKEY

Hedges & Butler	BD 2.500
The Famouse Grouse	BD 2.800
J&B	BD 2.800
Three Barrels	BD 2.800
Johnnie Walker Red Label	BD 2.800

BOURBON

Jim Beam	BD 2.800
Jack Daniels	BD 4.400

PREMIUM WHISKEY

Ballantines 12 YO	BD 3.200
Grant's Family Reserve	BD 3.200
Jameson Irish	BD 3.200
Monkey Shoulder Triple Malt	BD 3.200
Chivas Regal 12 YO	BD 4.000
Dewars 12YO	BD 4.000
Johnnie Walker Black Label	BD 4.400
Chivas Regal 18 YO	BD 6.800
Johnnie Walker Blue Label	BD 20.000

SINGLE MALT

Glenmorangie Original	BD 4.000
Glenfiddich 12 YO	BD 4.000
The Macallan Fine 12 YO	BD 5.000

GIN

Hedges & Butler	BD 2.500
London Hill	BD 2.500
Gordons	BD 2.800
Bombay Sapphire	BD 2.800
Tanqueray	BD 3.200
Hendrick's	BD 3.200

VODKA

Hedges & Butler	BD 2.500
New Amsterdam	BD 2.500
Absolute Blue	BD 2.800
Smirnoff Red	BD 2.800
Grey Goose	BD 3.800

RUM

Hedges & Butler	BD 2.500
Calypso White	BD 2.500
Malibu	BD 2.800
Lamb's Navy	BD 2.800
Bacardi Superior	BD 3.200
Captain Morgan	BD 3.200

BRANDY / COGNAC

Klipdrift	BD 2.500
Hennessy VS	BD 3.200
Hennessy VSOP	BD 7.300
Remy Martin VSOP	BD 7.300
Remy Martini XO	BD 16.000
Hennessy XO	BD 16.000

SHOOTERS / SHOTS

Brain Tumor	BD 3.500
Kamakazi	BD 3.500
After Eight	BD 3.500
Apache	BD 4.000
Jager Bomb	BD 5.500
B 52	BD 3.500
Springbok	BD 3.500
Jagermeister	BD 2.600
Fireball Cinnamon	BD 2.500

TEQUILA

Montezuma Tequila Silver	BD 2.500
Montezuma Tequila Gold	BD 2.500
Tequila Jose Cuervo Gold	BD 3.000
Tequila Jose Cuervo Silver	BD 3.000

WINE BY GLASS

SPARKLING

Da Luca Prosecco (Italy)	BD 4.500
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WHITE

Canyon Road Chardonnay (California)	BD 3.800
Sediba Chenin Blanc (South Africa)	BD 3.800

RED

Canyon Road Pinot Noir (California)	BD 3.800
Sediba Cab Sauv (South Africa)	BD 3.800

SOFT DRINKS

Coca Cola	BD 2.000
Diet Coca Cola	BD 2.000
Fanta	BD 2.000
Sprite	BD 2.000
Ginger Ale	BD 2.000
Soda Water	BD 2.000
Tonic Water	BD 2.000
Red Bull	BD 2.500
Mineral Water (Large)	BD 2.500
Mineral Water (Small)	BD 1.700
San Pellegrino	BD 3.000
Perrier	BD 2.500

HARVESTERS SIGNATURE COCKTAILS

Passion Fruit Collins **BD 4.200**
Gin, Passion fruit coulis, lemon juice, sugar, and carbonated water.

Chili Lime Margarita **BD 4.200**
Our chefs make us a rich chilli gomme to infuse into our classic tequila lime drink. We serve it on the rocks with a salt & chilli flaked rim

Grape Teaser **BD 4.000**
Sweet fresh grapes muddled with lime, dark sugar, covered in crushed ice and topped with Vodka

Bloedlemoen **BD 4.200**
A Cape inspired combination of blood orange and Gin infused with cloves, cinnamon, black pepper and star anise topped with tonic

Cherry Sparkler **BD 4.800**
Brandy soaked cherries topped with Sparkling Wine

Frisky Whiskey **BD 5.500**
Vanilla ice-cream, cashew nut paste, espresso, chocolate liqueur and Whiskey blended together for a dreamy, boozy dessert cocktail

The Saffa **BD 5.500**
Fresh lime mixed with sugar syrup and tequila in a bed of crushed ice. We balance in a bottle of Savanna and serve it with a straw to help you slow drink the heady combination.

The Cuban Razzberry **BD 4.200**
Muddled raspberries, dark sugar and lime topped with cracked ice, mint and rum

Citrus Caipirinha **BD 4.200**
Miniature mandarin, Indian limes and kumquats muddled with dark sugar topped with Cachaça



MOCKTAILS

Virgin Apple Mojito **BD 2.500**
Mint leaves, lemon, lime, apple, sugar gomme and soda.

Cinderella **BD 2.500**
Pineapple, guava, grenadine and lime topped with soda

Sunshine **BD 2.500**
Grenadine and orange juice topped with Sprite

FRESH JUICES

Orange	BD 2.500
Watermelon	BD 2.500
Lemon & Mint	BD 2.500

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