



# The HARCOURT

## *Wine of the Week...*

Clos des Fous, Pour Ma Gueule, Cinsault, 2016, CL 9.00/25.00/39.80

## *Specials*

Roast partridge, potato dauphinoise and red cabbage (may contain shot) 18.50

Celeriac soup, wild mushroom 6.00

Grilled artichoke, piquillo peppers and tapenade 8.00

Chicory, walnut and baked Crottin de Chèvre 7.00

Gravadlax, Swedish mustard and cucumber relish 9.50

Reindeer carpaccio, lingonberry jam and sorrel 9.00

Ham hock terrine, piccalilli, sourdough 7.50

Steak tartare *main course served with chips* 9.00/19.00

Roast cauliflower, Puy lentils and broccoli with pear and hazelnut dressing 12.50

Roast cod with delicata pumpkin, mussel and Thai red curry velouté 19.00

Sea bream fillet, roast Jerusalem artichokes, kale and beurre blanc 17.00

Lamb rump, haricot beans and Roscoff onion 19.50

Grilled rabbit, Alsace bacon, green beans and mustard sauce 18.00

Onglet and chips *with garlic butter or roquefort butter* 18.50

Hereford T-bone, chips, salad and béarnaise sauce *to share* 80.00

Spatchcocked Red Label chicken, boulangère potatoes, carrots *to share* 38.00

new potatoes /greens / chips / green salad 4.00

Plum and almond tart, crème fraîche 6.00

Baked rice pudding with blueberry compote 5.00

Buttermilk panna cotta with roasted pear 6.00

Chocolate mousse, chantilly and praline 7.50

Cheese selection 12.00

Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill.

Please inform a member of the team if you have any allergies or dietary requirements.

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