



The HARCOURT

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| Heritage squash soup, pumpkin seeds, celery cress | 6.00 |
| Jerusalem artichokes, chestnuts, radicchio, orange dressing | 7.00 |
| Baked Saint-Marcellin, Roscoff onion, fig jam | 7.00 |
| Gravadlax, Swedish mustard and cucumber relish | 9.50 |
| Smoked venison loin, celeriac, herb salad | 10.00 |
| Game terrine, Cumberland sauce, sourdough | 7.50 |
| Steak tartare <i>main course served with chips</i> | 9.00/19.00 |
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| Potato gnocchi, blue cheese sauce, pumpkin, radicchio | 14.00 |
| Roast cod, Puy lentils, spinach, crayfish velouté | 19.50 |
| Whole plaice Grenobloise | 17.50 |
| Lamb rump, spiced aubergine, chickpeas and jus | 20.50 |
| Grilled rabbit, Alsace bacon, green beans and mustard sauce | 18.00 |
| Choucroute, pork belly, frankfurters, new potatoes | 16.50 |
| Onklet and chips <i>with garlic butter or roquefort butter</i> | 18.50 |
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| Hereford T-bone, chips, salad and béarnaise sauce <i>to share</i> | 80.00 |
| Spatchcocked Red Label chicken, boulangère potatoes, carrots <i>to share</i> | 38.00 |
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| new potatoes / greens / chips / green salad | 4.00 |
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| Apple and blackberry crumble, vanilla ice cream | 6.00 |
| Lemongrass panna cotta, mango | 6.50 |
| Chocolate delice, praline | 6.50 |
| 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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