



The HARCOURT

Sunday Roast

Tamworth pork, apple sauce	17.00
Rump of beef, horseradish cream	19.00
Black Leg chicken, bread sauce	18.00

*All served with roast potatoes, seasonal vegetables,
Yorkshire pudding and gravy*

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

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
Onglet and chips <i>with garlic butter or roquefort butter</i>	18.50

new potatoes / greens / chips / green salad 4.00

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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