

# The HARCOURT

## Sunday Menu

Rock oysters, shallot vinegar	3.50 each
Green asparagus soup, skry yoghurt (v)	6.50
Baby violet artichoke, padron pepper couli & tapenade (vg)	7.50 / 13.00
Salmon gravadlax, potato salad, pickled cucumber & Swedish mustard	8.00 / 13.00
Toast skagen, with prawn & salmon roe	8.50 / 13.50
Stuff grezzina courgette, with chestnut mushroom & carrot puree (vg)	15.00
Roasted sea trout, potato rosti & creamed watercress sauce	19.00
Grilled whole mackerel, beetroot carpaccio, radish, dill & broad bean dressing	16.00
<u>Roasts</u>	
All roasts served with duck fat roast potatoes, seasonal vegetables, celeriac & leek gratin, Yorkshire pudding & gravy	
Cauliflower steak (vg)	13.00
48 day aged sirloin of beef, horseradish cream	23.00
Fennel stuffed pork belly	19.00
Braised lamb shoulder	48.00
	For 2/3 people
Duck fat roast potatoes	5.00
Yorkshire pudding (v)	1.00
Celeriac & Leek Gratin (v)	3.00
Seasonal roasted vegetables (v)	3.00
Summer berry eton mess (vg)	8.00
Elderflower pannacotta, poached rhubarb & shortbread biscuit	8.00
Chocolate cake, with cherry & Chantilly cream	8.00
Cheeseboard with rye bread & quince jam (vastenbotten, form d'ambert rosary & goats cheese)	12.00

We'd really appreciate if you'd use your card or contactless payment method only, thank you.

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 requirement