

The HARCOURT

Maldon Rock oysters, shallot vinegar	3.50 each
Selection of home-made bread	3.00
Chilled tomato soup with watermelon and cucumber	6.50
Grilled and marinated kohlrabi, radish and pinenut pistou	7.50
Burrata with pickled red onion, roast red onion and grilled spring onions	8.00
Salmon gravadlax, potato salad, pickled cucumber & Swedish mustard	8.00 / 13.00
Prawn toast Skagen with frisee salad and salmon roe	9.00 / 14.00
Hand cut steak tartare, sourdough dripping toast	9.00
Large tartare with chips	15.00
Chilli grilled squash, pearl barley, mushroom and swiss chard roll (vg)	14.00
Chilli grilled squash, pearl barley, Vastenbotten, mushroom and Swiss chard roll (v)	15.00
Ray Bay whole plaice, sourcream potato salad and chives	19.00
Swedish meatballs, mashed potatoes, brandy sauce & lingonberry jam	15.50
Fallow deer, hasselback potatoes, creamed wild mushrooms & lingonberry jam	29.00
<u>Charcoal</u>	
Onglet steak, triple cooked chips, béarnaise sauce	21.50
Grilled Seabream, aubergine, courgette and vierge sauce	16.00
Hereford 1kg porterhouse steak, triple cooked chips, béarnaise sauce	For two to share 76.00
Grilled whole Arctic char, sauteed potatoes, buttered greens	For two to share 55.00
Triple cooked chips (vg)	4.00
Mixed leaf salad (vg)	4.00
Sauteed new potatoes (vg)	4.00
Buttered greens (v)	4.00
Nordic berry Eton mess (vg)	8.00
Buttermilk pudding with plum and Brandy snap	7.00
Dark chocolate and pecan delice with akvavit prune	8.50
Cheeseboard with rye bread & plum chutney (Vastenbotten, Fourme d' Ambert, Sainte-Maure de Touraine)	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