

The HARCOURT

Maldon Rock oysters, shallot vinegar	3.50 each
Selection of home-made bread	3.00
Spiced and roasted cauliflower soup	6.50
Roast Delica pumpkin, chicory and walnut salad	7.50
Baked Rocamadour goat cheese, beetroot and radish	8.00
Salmon gravadlax with pickled cucumber, Swedish mustard and potato salad	9.00 / 14.00
Prawn toast Skagen, salmon roe and frisee	9.50
Red deer and cabbage parcels with consommé	9.50
Hand cut steak tartare, sourdough dripping toast	9.00
Large tartare with chips	18.00
Puy lentil, heritage carrot and Skier yogurt	15.00
Stone bass, Jerusalem artichoke and mussel broth	18.50
Pan-fried halibut, Kale and Alsace bacon sauce	26.00
Swedish meatballs, mashed potatoes, brandy sauce & lingonberry jam	15.50
Fallow deer, Hasselback potatoes, creamed wild mushrooms & lingonberry jam	29.00
<u>Charcoal</u>	
Rabbit leg, confit rabbit potato cake and chestnut mushrooms	18.50
Onglet steak, triple cooked chips, béarnaise sauce	21.50
Hereford 1kg porterhouse steak, triple cooked chips, béarnaise sauce	For two to share 76.00
Corn-fed spatchcock chicken, roasted fennel and lemon potatoes	For two to share 39.00
Triple cooked chips (vg)	4.00
Honey carrots (v)	4.00
Mash potatoes (v)	4.00
Buttered greens (v)	4.00
Apple and black berry crumble with clotted cream	7.00
Rum & Raisin cheesecake	7.50
Dark chocolate tart with candy orange and whipped cream	8.50
Cheeseboard with rye bread & 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

