

The HARCOURT

Maldon Rock oysters, shallot vinegar	3.50 each
Selection of home-made bread	3.00
Jerusalem artichoke soup and chive	6.50
Radicchio salad, cauliflower pure and orange segment	7.50
Heritage beetroot, pink lady apple and baked goat cheese	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
Duck liver parfait, cornichons & sourdough toast	8.00
Hand cut steak tartare, sourdough dripping toast	9.00
Large tartare with chips	18.00
Spinach gnocchi, Delica pumpkin and Stilton sauce	16.00
Pan-fried Chalk stream trout, rice cake and turnips	18.50
Roast monkfish tail, cavolo Nero, fennel and creamed fish 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>	
Pork tenderloin, purple sprouting broccoli, mustard and jus	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, Boulangère potato gratin and carrot	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
Red wine poached Comice pear & cinnamon ice cream	7.00
Sticky toffee pudding, vanilla ice cream	7.50
Dark chocolate mousse 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

