

The HARCOURT

Maldon rock oysters, shallot vinegar	3.50 each
Selection of home-made bread	3.00
Roasted roots soup with vegetable crisps	6.50
Smoked Jerusalem artichoke, grilled leek and frisée salad	7.50
Radicchio salad, cauliflower puree and orange segment	7.50
Bitter leaves, clementine segments, pickled red onion and crumbled Stilton cheese	8.50
Salmon gravadlax, pickled cucumber, Swedish mustard and rye bread	9.00/14.00
Baked scallops with herb crust and bacon sauce	9.50
Red deer fillet carpaccio, deer consommé and red vein sorrel	10.00
Celeriac risotto, cream of chestnut mushroom and sunflower seeds	15.00
Pan-fried cod, roast cauliflower and saffron sauce	19.50
Roast duck breast, turnips top and onion squash	21.00
Swedish meatballs, mashed potatoes, grain mustard sauce & lingonberry jam	15.50
Fallow deer, Hasselback potatoes, creamed wild mushrooms & lingonberry jam	29.00
<u>Charcoal</u>	
Onglet steak, triple cooked chips, peppercorn sauce	21.50
Hereford 1kg porterhouse steak, triple cooked chips, peppercorn sauce	For two to share 76.00
Corn-fed spatchcock chicken, potatoes cake and baked hispi cabbage heart	For two to share 39.00
Triple cooked chips (vg)	4.00
Honey carrots (v)	4.00
Mash potatoes (v)	4.00
Braised red cabbage (v)	4.00
Red wine poached Comice pear,	7.50
Clementine and sherry trifle	8.00
Dark chocolate marquise, pecan praline and Chantilly	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

