

The HARCOURT

Maldon Rock oysters, shallot vinegar	3.50 each
Selection of home-made bread	3.50
Spring vegetable broth	6.50
Courgette and chickpea stew, roast tomato and courgette flower	9.00/17.00
Burrata, nettle pesto, pinenuts and roasted shallot	11.00
Salmon gravadlax, pickled cucumber, Swedish mustard and rye bread	9.50/14.50
Prawn toast Skagen, salmon roe and frisée leaves	10.50
Baked scallops, toasted hazelnut, shaved fennel and blood orange	11.00
Hand cut beef tartare, beef dripping toast and watercress	10.00
(Large portion served with chips)	19.00
Grilled white asparagus, puff pastry case, asparagus and tarragon cream	16.00
Roast cod, baby leeks, Cornish new potato and wild garlic butter	20.50
Rolled and braised shoulder of lamb, marinated beetroot, peas, broad beans and lamb jus	21.50
Swedish meatballs, mashed potatoes, grain mustard sauce & cranberry jam	15.50
Fallow deer, Hasselback potatoes, creamed wild mushrooms & cranberry 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 80.00
Spatchcock corn-fed chicken, duck fat potatoes, mushroom, bacon and onion	For two to share 46.00
Triple cooked chips (vg)	4.50
Honey carrots (v)	4.50
Cornish new potato, parsley and butter(v)	4.50
Mixed leaves salad (v)	4.00
Rhubarb and almond tart, crème fraîche	8.00
Sticky toffee pudding, vanilla ice cream	8.50
Dark chocolate Espresso Martini	9.00
Cheeseboard with rye crispbread & chutney (Tomme de Savoie, 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