

The HARCOURT

Maldon Rock oysters, shallot vinegar	3.50 each
Selection of home-made bread	3.50
Spring vegetable broth (vg)	6.50
Courgette and chickpea stew, roast tomato and courgette flower (v)	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 (vg)	16.00
Roast cod, baby leeks, Cornish new potato and wild garlic butter	20.50
 <u>Roasts</u>	
All roasts served with duck fat potatoes, seasonal vegetables, Yorkshire pudding & gravy	
Roast corn-fed chicken	19.50
48-day aged Hereford rump cap of beef, horseradish cream	23.00
Cauliflower steak (v)	13.00
Duck fat roast potatoes	4.00
Seasonal vegetables	4.00
Yorkshire pudding	1.00
Leek gratin	4.00
Rhubarb and almond tart, crème fraiche	8.00
Sticky toffee pudding, vanilla ice cream	8.50
Dark chocolate Espresso Martini	9.00
Cheeseboard with rye crispbread & chutney	12.00
(Tomme de Savoie, Fourme d'Ambert, Sainte-Maure de Touraine)	

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