

# The HARCOURT

## A LA CARTE

### SAMPLE MENU

House mixed Italian olives	£3.5
Smoked almonds	£3.5
House focaccia & tapenade	£3.5
Sourdough & salted butter	£3.5
Lemon & thyme arancini	£4.5
Fishcakes <i>with lemon mayonnaise</i>	£7.5
Sea bream crudo, <i>ginger, lime, chilli &amp; pickled mushrooms</i>	£9.5
Buffalo mozzarella, <i>tomato, mint &amp; black olive</i>	£11
Cured sea trout, <i>pickled cucumber, Swedish mustard &amp; endive</i>	£9.5/£14.5
Prawn toast Skagen, <i>salmon roe</i>	£12.5
Hand cut beef tartare, <i>beef dripping toast</i> (Large portion served with chips)	£10/£19
Charcuterie plate, <i>remoulade &amp; pickles</i>	£15
Roast cod, <i>olive oil crushed potatoes, capers &amp; red pepper relish</i>	£19
Swedish meatballs, <i>mashed potatoes grain mustard &amp; cranberry jam</i>	£15.5
Lentil and broad bean falafel, <i>spiced aubergine, hummus &amp; flat bread</i>	£16
Roast duck breast, <i>duck fat potato rosti, wilted greens &amp; sour cherry</i>	£21.5
<b>Charcoal</b>	
Double cheeseburger, <i>house burger sauce &amp; triple cooked chips</i>	£16.5
Fallow deer, <i>bacon Hasselback potatoes &amp; creamed mushrooms</i>	£25
Onglet steak, <i>triple cooked chips &amp; peppercorn sauce or parsley</i>	£21.5
Hereford 1kg porterhouse steak, <i>triple cooked chips &amp; peppercorn sauce</i>	£80 <i>for two to share</i>
<b>Sides   All £4.5</b>	
Triple cooked chips <i>vg</i>   Buttered greens <i>v</i>   New potatoes, parsley butter <i>v</i>   Green salad <i>v</i>	
<b>Desserts</b>	
Strawberry meringue, <i>vanilla sauce and Chantilly</i>	£8
Sticky toffee pudding, <i>vanilla ice cream</i>	£8.5
Chocolate mousse, <i>candied orange and crème fraîche</i>	£9
Cheeseboard with oatcakes & chutney	£12
Tomme de Savoie, Fourme d'Ambert, Saint-Maure de Touraine	

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.