

# The HARCOURT

## SUNDAY MENU

Maldon Rock oysters, shallot vinegar	£3.5 each
Selection of home-made bread	£6.5
Spring vegetable broth <i>vg</i>	£9/ £17
Courgette & chickpea stew, roast tomato & courgette flower <i>vg</i>	£11
Burrata, nettle pesto, pinenuts & roasted shallot	£9.5/£14.5
Salmon gravadlax, pickled cucumber, Swedish mustard & rye bread	£10.5
Prawn toast Skagen, salmon roe & fris�e leaves	£11
Baked scallops, toasted hazelnut, shaved fennel & blood orange	£10
Hand cut beef tartare, beef dripping toast & watercress large portion served with chips	£19
Grilled white asparagus, puff pastry case, asparagus & tarragon cream <i>vg</i>	£16
Roast cod, baby leeks, Cornish new potatoes & wild garlic butter	£20.5

### ROASTS

All roasts served with duck fat potatoes, seasonal vegetables, Yorkshire pudding & gravy

Roast corn-fed chicken	£19.5
48-day aged Hereford rump cap of beef, horseradish cream	£23
Cauliflower steak <i>v</i>	£13

### SIDES

Duck fat roast potatoes	£4
Seasonal vegetables	£4
Yorkshire pudding	£1
Leek gratin	£4

### DESSERTS

Rhubarb & almond tart, cr�me fra�che	£8
Sticky toffee pudding, vanilla ice cream	£8.5
Drak chocolate Espresso Martini	£9
Cheeseboard with rye crispbread & chutney Tomme de Savoie, Fourme d'Ambert, Saint-Maure de Touraine	£12