



The HARCOURT  
DINING BAR EVENTS

## ALC MENU

### Small Bites

Nocellarra & Kalamata olives (V) 5.50  
Smoked almonds (V) 5.50  
Serrano ham croquettes, spicy tomato sauce 10  
Baked BBQ chicken wings, Korean chilli mayo 10.50  
Lemon and sage arancini (V) 10.50  
Padron peppers, sea salt (V) 9.50  
Grilled king prawns, garlic basil butter 12  
Crispy whitebait, lemon mayo 10  
Fish cakes, tartare sauce 10.50

### Sharing

Veggie board (V) 18.50  
*Grilled seasonal veggies served with hummus and homemade bread*  
Cheese board 18.50  
*Bleu des Causses, Sainte Maure de Touraine, Tomme de Savoie served with quince chutney and crackers*  
Charcuterie platter 18.50  
*Coppa di Parma, Serrano Ham, Saucisson served with red onion marmalade and homemade bread*

### Starters

Steamed mussels, white wine, garlic, parsley 12  
Cured sea trout, cucumber, Swedish mustard sauce, rye bread 10.50  
Roasted stone fruit and mozzarella, rocket salad, lemon (V) 12.50  
Steak tartare, yolk, beef dripping toast 13  
Farmhouse terrine, red onion marmalade, bread 11.50

### Mains

Pea and broad bean gnocchi, crème fraîche, Comté (V) 18  
Confit duck leg, potato rosti, wilted greens, sour cherry 25  
Roast hake, seasonal vegetables, capers, samphire 23  
Charcoal grilled Onglet steak, triple cooked chips, peppercorn sauce 26.50  
BBQ spatchcock poussin, baby gem, Caesar dressing 22  
Harcourt double beef burger, Comté, triple cooked chips 18

### Sides

Triple cooked chips  
Seasonal greens  
Charcoal potatoes, garlic butter  
Green leaf salad  
Homemade bread, salted butter

All sides 5.50

### Homemade bread sandwiches

Roast beef, rocket, horseradish 11  
Chicken and bacon club 10.50

*Served with triple cooked chips*