



The HARCOURT

SUNDAY ROAST MENU

SMALL BITES

Noceralla & Kalamata olives *v* • £5.5

Smoked almonds *v* • £5.5

Lemon & sage arancini *v* • £10.5

Padron peppers *v* • £9.5
sea salt

Grilled king prawns • £12
garlic basil butter

Crispy whitebait • £10
lemon mayo

Fish cakes • £10.5
tartare sauce

Serrano ham croquettes • £10
spicy tomato sauce

Baked BBQ chicken wings • £10.5
Korean chilli mayo

STARTERS

Roasted stone fruit & mozzarella *v* • £12.5
rocket, lemon

Mussels • £12.5
smoked butter, sage

Cured sea trout • £13
cucumber, Swedish mustard sauce, rye bread

Steak tartare • £13
confit yolk, beef dripping toast

Farmhouse terrine • £11.5
red onion marmalade

ROAST

Mushroom and lentil Wellington *v* • £18.5

Roast baby corn-fed poussin • £20

48-day aged Hereford rump cap of beef • £24
horseradish cream

SIDES

Triple cooked chips • £5.5

Buttered greens • £5.5

Seasonal vegetable gratin • £5.5

Roast potatoes • £5.5

Green leaf salad • £5.5

Homemade bread • £5.5
salted butter

SHARING

Veggie board *v* • £18.5
grilled seasonal veggies served with hummus and homemade bread

Cheese board *v* • £18.5
*Bleu des Causses, Sainte Maure de Touraine, Tomme de Savoie
served with quince and crackers*

Charcuterie platter • £18.5
*Coppa di Parma, Serrano Ham & Saucisson
served with red onion marmalade and homemade bread*

v: vegetarian vg: vegan

Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill.
All gratuities go to the team that prepared and served your meal and drinks.

This is a sample menu. All listed items are subject to market availability. If an item is not available we will offer an alternative. We have a vegan menu, please ask your server.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present. This menu do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.