



*The* HARCOURT  
DINING BAR EVENTS WEDDINGS

## A LA CARTE MENU

### SMALL BITES

**Nocellara & 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*

### SHARING

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

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

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

### HOMEMADE BREAD SANDWICHES

**Roast beef** • £11  
*rocket, horseradish*

**Chicken and bacon club** • £10.5

Served with triple cooked chips

### STARTERS

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

**Steamed mussels** • £12  
*white wine, garlic & parsley*

**Cured sea trout** • £10.50  
*cucumber, Swedish mustard sauce & rye bread*

**Steak tartare** • £13  
*yolk & beef dripping toast*

**Farmhouse terrine** • £11.5  
*red onion marmalade & bread*

### MAINS

**Pea & broad bean gnocchi** *v* • £18  
*crème fraîche & Comté*

**Roast hake** • £23  
*seasonal vegetables, capers & samphire*

**BBQ spatchcock poussin** • £22  
*baby gem & Caesar dressing*

**Harcourt double beef burger** • £18  
*Comté & triple cooked chips*

**Confit duck leg** • £25  
*potato rosti, wilted greens & sour cherry*

**Charcoal grilled onglet steak** • £26  
*triple cooked chips & peppercorn sauce*

### SIDES

**Triple cooked chips** • £5.5

**Seasonal greens** • £5.5

**Charcoal potatoes** • £5.5  
*garlic butter*

**Green leaf salad** • £5.5

**Homemade bread** • £5.5  
*salted butter*

*v: vegetarian vg: vegan*

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your 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 does not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a member of the team for details.



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OF OUR MENUS



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