

# The HARCOURT

## Starter

Maldon rock oysters £2.50 each  
Smoked marinated herring fillet, warm potato salad £8.50  
Gravadlax, mustard sauce and black bread £9.50  
Wild duck terrine, quince £8.50  
Pig's head croquette, celeriac rémoulade £7.50  
Slow cooked organic duck egg, smoked mayonnaise £7.50  
Endive, Florence fennel, orange and shrimps salad £10.00/£14.00  
Frisée salad, lentils and wild mushrooms, mustard and chives dressing £9.50/£13.50  
Grilled Treviso, goat's curd, pear and walnuts £9.50/£13.50  
Steak tartare £9.00/£19.00  
(main course with chips)

## The Grill

Whole Bream, Amalfi lemon, aiöli and smoked potatoes £38.00 for two  
Onglet(8oz) £18.50  
Ribeye(10oz) £30.00  
Porterhouse steak (45 days aged Irish Hereford) for two £76.00  
Veal chop(10oz) £32.00  
*All steaks come with chips and a choice of Béarnaise sauce, Roquefort or garlic butters*

## Main Course

Jerusalem artichokes, wild mushrooms, wilted kale and chestnut mushroom cream £15.50  
Roast fillet of cod, beetroots, dill and lemon, horseradish £19.50  
Halibut, buckwheat dumplings, mussels and cucumber 24.50  
Daube of beef, pommel purée £21.00  
Rump of Welsh lamb "au poivre", creamed flageolets, rosemary and garlic £20.00  
Duck confit, pommes sarladaises £18.50  
Nordic reindeer, swede, wild mushrooms and lingonberries £29

## Sides

Triple cooked chips, Seasonal greens, Honey carrots, Green salad, New potatoes £4.00  
Triple cooked truffle chips £7.00

## Puddings

Pannacotta, Brunost and hazelnuts £6.50  
Spiced date sponge, caramel sauce and vanilla ice cream £6.50  
Chocolate marquise, cherries in kirsch £8.50  
Cheese selection £12.50

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 requirements  
[www.theharcourt.co.uk](http://www.theharcourt.co.uk)