

# The HARCOURT

Maldon Rock oysters, shallot vinegar	3.50 each
Selection of home-made bread	3.00
Wild mushrooms soup, celery cress	6.50
Grilled Romanesco, Swiss chard and walnut, parsley and mint pistou	7.50
Burrata, marinated Mammole artichoke and crouton	11.50
Salmon gravadlax, pickled cucumber, Swedish mustard and rye bread	9.00/14.00
Baked scallops with herb crust and bacon sauce	10.50
Grilled ox tongue, crushed swede and caramelised onions, jus	8.50
Red deer fillet carpaccio, pickled girolle mushroom and truffle dressing	10.00

Spiced butterbean stew with turmeric, broccoli purée and filo pastry	14.00
Whole plaice, braised leek, crushed new potato with orange and thyme butter sauce	22.00
Confit duck leg with broad beans and squash, Madeira jus	21.00
Swedish meatballs, mashed potatoes, grain mustard sauce & lingonberry jam	15.50

## Steak Night

All steaks come with triple cooked chips and a choice of peppercorn, bearnaise or Café de Paris butter

Onglet steak	21.50
48 days aged rib-eye steak 8oz	36.00
Rump cup 1 and 1/2 lb	For two to share 48.00
48 days aged Porterhouse steak 1kg	For two to share 80.00

Triple cooked chips (vg)	4.00
Honey carrots (v)	4.00
Mash potatoes (v)	4.00
Braised red cabbage (v)	4.00

Red wine poached Comice pear,	7.50
Clementine and sherry trifle	8.00
Dark chocolate marquise, pecan praline and Chantilly	8.50

Cheeseboard with rye bread & chutney (Västerbotten, Fourme d'Ambert, Sainte-Maure de Touraine)	12.00
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We'd really appreciate if you'd use your card or contactless payment method only, thank you.  
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 requirement

