

THE

HARCOURT ARMS

SNACKS	Sourdough & pub butter, marinated olives	6
	Honey mustard chipolatas	7
	Sage & onion scotch egg, Oxford sauce	7
	Chicken liver parfait, melba toast	9
	Half pint of king prawns, bloody mary sauce	13
	All of the snacks to share	28
STARTERS	Asparagus soup	9
	Pea & basil hummus, goats cheese, sourdough	9
	Burrata bruschetta, broad bean, radish, mint, chilli	10
	Prawn cocktail, marie rose, gem lettuce, brown bread	11
	Gin cured smoked trout, pickled jalapeños, lime, creme fraiche	12
	Beef carpaccio, rocket, anchovy aioli	13
	Charcuterie board, sourdough, cornichons pickled shallots - <i>to share</i>	21
SALADS	Asparagus, toasted quinoa & avocado tabbouleh	18
	<i>Add chicken or prawn</i>	22
	Poached salmon, green beans, watercress, potato, yuzu mayo	22
	Tuna & white bean, pickled red onion, lemon	23
MAINS	Roasted artichoke linguine, chilli, green olive, parsley	18
	Cauliflower & hazelnut orzo, truffle	19
	Double patty cheeseburger, fries	19
	Battered haddock, chips, crushed peas, tartare	19
	Chicken Milanese, fries, lemon butter	22
	Pan fried sea bream, confit fennel, sauce vierge	24
	Steak frites, Café de Paris butter	24
	Whole roasted poussin, pea & asparagus fricasse	30
	Chateaubriand to share - <i>choice of 2 sides</i>	79
SIDES	Sauces: Sauce vierge Café de Paris butter Chimichurri	3
	Fries Chips Buttered new potatoes	5
	Heritage tomato, basil, olive oil	7
	Garlic & parmesan asparagus	8
PUDDINGS	Apple crumble custard tart, ice cream	8
	Poached rhubarb mille-feuille	9
	Brownie, salted caramel ice cream	9
	Lemon meringue cheesecake	10
	3/5 cheese plate, crackers, quince, grapes	12/18