

THE
**HARCOURT
ARMS**

Feasting Menu - September 2023

Served in the middle of the table for all guests to share. Selections must be made on behalf of the whole table and not on an individual basis. Vegetarian, vegan and allergy related alternatives can be plated individually as required. Please let us know your preorder at least 5 days prior.

2 Courses: £55 per head

3 courses: £60 per head

Bread and Pub Butter +£2p/head

Olives +£2p/head

**Starters (choose 3 for
whole table to share):**

Oxford Blue on Toast, Frisée

Roast Chicken Croquettes

Scotch Egg, Curry Sauce

Rabbit Ribs, Herb Butter

Summer Beets, Fresh Cheese

Smoked Eel, Mascarpone, Brioche Toast

Monkfish Cheek Scampi, Seafood Sauce

Wiltshire Venison Tartare, Crinkle Crisps

Mains (choose 1):

Fresh Cavatelli, Herb Pistou, Greens, Old Winchester

Rabbit and Wild Mushroom Pie, Gravy

Whole Brill, Green Salsa

Spatchcock Chicken, Guanciale, Girolles, Riesling Sauce

+£20p/head: Sharing Steaks and Chops, 4 Sauces
(Béarnaise, 5 Peppercorn, Hot Horseradish Cream, Green Salsa)

Sides (all for table):

Fries | Triple Cooked La Ratte Potatoes | Mash

Butterhead Lettuce, Vinaigrette

Tomatoes, Olive Oil

British Corn, Lemon Butter

Desserts (choose 1):

Warm Brownie, Clotted Cream Ice Cream

Peach and Grapefruit Eton Mess

Basque Cheesecake, Warm Berries

King Stone Dairy Cheeseboard (+£3p/head or +£10p/head as supplementary course)

Please ask your server for any information surrounding allergens and dietary requirements