

THE
**HARCOURT
ARMS**

Winter Feasting Menu

2 Courses: £50 per head

3 courses: £60 per head

Whilst you wait: Olives, Bread & Pub Butter

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

Oxford Blue on Toast, Frisée, Walnuts
Leek & Ashcombe Cheese Croquettes
Scotch Egg, Curry Sauce
Fried Rabbit Chops, Herb Butter
Beets, Straciatella, Herbs
Smoked Eel, Mascarpone, Brioche Toast
Short Rib Ragu on Toast

Mains (choose 1):

Wild Mushroom Coal Fired Rice
Rabbit and Wild Mushroom Pie, Gravy
Whole Market Fish, Brown Butter Vinaigrette
Spatchcock Chicken, Guanciale, Wild Mushrooms, Chestnut Sauce

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

Sides (all for table):

Fries | Triple Cooked Pink Fir Potatoes | Mash
Winter Greens
Winter Tomatoes, Olive Oil

Desserts (choose 1):

Apple Tarte Tatin, Vanilla Ice Cream
Sticky Toffee Tiramisu
Basque Cheesecake, Cranberry Compote
King Stone Dairy Cheeseboard (+£10p/head as supplementary course)

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.

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