

THE
**HARCOURT
ARMS**

SNACKS

Olives	4
Homemade scratchings	5
Sourdough & pub butter	5
Truffle cheese gougères	6
Friggitelli peppers, smoked garlic dip	7
Beal's Farm mangalitsa charcuterie	8
Scotch egg, curry sauce	9
Sharing board: scotch egg, charcuterie, peppers, olives, sourdough & pub butter	20

*Check our mirror and blackboards for
daily specials or ask one of the team*

PUB GRUB

Single/double patty cheeseburger, fries	16/20
Homemade pasta special	17
Haddock, chips, minty peas, curried tartare	19
Smoked bacon chop, chips, crispy egg	23

SIDES

Fries Chips	5
Triple cooked pink firs	6
Green salad	6
Market tomatoes, olive oil	6
Hispi cabbage, parmesan, pangrattato	7

STARTERS

Soup of the day	9
Potted rabbit, grilled sourdough, pickles	10
1/2 pint prawns, marie rose	10
Baby squid, salt & pepper dip	10
Rabbit chops, herb butter	12
Cured mackerel, gooseberries, cucumber	12
Lamb belly, summer carrots, mint jelly jus	12

SALADS

Market tomatoes, burrata, roasted shallot	11/18
Chopped salad, mint & sumac	11/18
Hot smoked trout, ricotta & pea salad	12/19

ROASTS

Cauliflower steak, girolles, cashew cream	22
1/2 chicken, bread sauce	24
Pork belly, crackling, apple sauce	24
Beef rump cap, horseradish cream	26
<i>all served with roast potatoes, seasonal greens, cauliflower cheese, Yorkshire pudding & gravy</i>	

PUDDINGS

Sticky toffee tiramisu	9
Brownie, salted caramel ice cream	9
Peaches, almond custard	9
Berry knickerbocker glory	10
Local cheese, crackers, quince, grapes	10