

THE

HARCOURT ARMS

SUNDAY MENU

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

MAINS

Double patty cheeseburger, fries	19
Cauliflower & hazelnut orzo, truffle	19
Haddock, chips, crushed peas, tartare	19
Poached salmon, asparagus, new potatoes, hollandaise	23

ROASTS

Roast cauliflower	19
1/4 chicken, bread sauce	20
Pork belly, apple sauce	22
Roast rump of beef, horseradish cream	24
<i>all roasts served with roast potatoes, spring greens, carrots, parsnips, gravy & a Yorkshire pudding</i>	

SIDES

Cauliflower cheese	6
Pigs in blankets	6

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
Ice cream & sorbet	3 per scoop