

THE
**HARCOURT
ARMS**

PALOMA

El Rayo tequilla, grapefruit, soda 11

RIDGEVIEW ENGLISH SPARKLING

bright, fresh & fruit-driven 13/70

NEGRONI

Sapling gin, Vermouth, Campari, orange 11

STARTERS & SNACKS

PORK PUFFS *salt & vinegar 5*

SMASHED PEA, BROAD BEAN & GOATS CHEESE *on toast, pickled radish 7*

FRIGGITELLI PEPPERS *chilli oil 8*

CHICORY & RADICCHIO SALAD *fennel, pistachio, honey, blood orange 9/17*

SAGE & ONION SCOTCH EGG *piccalilli, shredded apple 9*

BURRATA *braised leeks, mustard crumb 10*

PRAWN COCKTAIL *brown bread 11*

CHICKEN LIVER PARFAIT *red onion compote, brioche, cornichons 11*

MAINS

PESTO GNOCCHI *roasted broccoli, walnut crumb, basil 17*

ROASTED CAULIFLOWER *halloumi, tahini, romaine lettuce & pomegranate salad 18*

BATTERED HADDOCK *chips, garden peas, tartare 19*

DOUBLE CHEESEBURGER *fries 19*

POT ROAST CHICKEN & HAM PIE *colcannon mash, tenderstem, gravy 20*

STEAK FRITES *mixed leaves, Café de Paris butter 24*

PAN FRIED HALIBUT *pea & asparagus fricasse, baby onions 28*

VEAL ESCALOPE *green beans, shallot, mustard dressing 29*

16OZ PORTERHOUSE TO SHARE *boulangère potatoes, vine tomatoes,
blue cheese & romaine salad 77*

PUDDINGS

WHITE CHOCOLATE & STRAWBERRY PAVLOVA 9

BLOOD ORANGE CREME BRULEE *shortbread 9*

CHOCOLATE BROWNIE *vanilla ice cream 10*

STICKY TOFFEE PUDDING *clotted cream ice cream 10*

THREE CHEESE PLATE *crackers, grapes, quince jelly 12*

ICE CREAMS & SORBETS - *ask your server 3*