

THE
**HARCOURT
ARMS**

PALOMA

El Rayo tequilla, grapefruit, soda II

RIDGEVIEW ENGLISH SPARKLING

bright, fresh & fruit-driven 13/70

NEGRONI

Sapling gin, Vermouth, Campari, orange II

SUNDAY

2 courses 25 | 3 courses 30

STARTERS & SNACKS

PORK PUFFS *salt & vinegar*

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

FRIGGITELLI PEPPERS *chilli oil*

CHICORY & RADICCHIO SALAD *fennel, pistachio, honey, blood orange*

SAGE & ONION SCOTCH EGG *piccalilli, shredded apple*

BURRATA *braised leeks, mustard crumb*

PRAWN COCKTAIL *brown bread*

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

MAINS & ROASTS

CHICORY & RADICCHIO SALAD *fennel, pistachio, honey, blood orange*

PESTO GNOCCHI *roasted broccoli, walnut crumb, basil*

BATTERED HADDOCK *chips, garden peas, tartare*

ROAST CAULIFLOWER

1/4 CHICKEN *bread sauce*

PORK BELLY *apple sauce*

RUMP OF BEEF *horseradish cream*

*served with roast potatoes, spring greens, carrots,
parsnips, gravy & a Yorkshire pudding*

CAULIFLOWER CHEESE 6

PIGS IN BLANKETS 6

PUDDINGS

WHITE CHOCOLATE & STRAWBERRY PAVLOVA

BLOOD ORANGE CREME BRULEE *shortbread*

CHOCOLATE BROWNIE *vanilla ice cream*

STICKY TOFFEE PUDDING *clotted cream ice cream*

THREE CHEESE PLATE *crackers, grapes, quince jelly*