



THE HARCOURT

Amuse Bouche

A single, bite-sized hors d'oeuvre

Starters

Hand Cut Steak Tartare

House Gravdax

Potato salad, Swedish mustard, pickled cucumber, dill

Coal Charred Warm Green Asparagus

Chestnut mushroom cream, quail eggs, malt

Main courses

Smoked & Braised Lamb Shoulder

Jansson's temptation, wilted greens

Line Caught Cod

Buckwheat potato pancake, samphire, kale, cardamom

Potato and Sage Dumplings

Delica pumpkin, wild mushrooms, scorched lettuce

Grass Fed Rib-Eye

Béarnaise, triple cooked chips

Desserts

Blueberry Cheesecake

Pistachio cream

Dark Chocolate Mousse

Liquorice, salted caramel

Selection of European Cheeses

Quince jelly, crispy bread