



STARTERS

Maldon Rock Oysters - £2.50 each

Nordic Reindeer Carpaccio - £12
Lingonberry, sorrel, pickled swede

Heritage Beetroots - £7.50/£13
Goat's curd, quince, walnuts

House Gravavlax - £9
*Potato salad, Swedish mustard,
pickled cucumber, dill*

Baltic Rye Sprats - £7.5
Wild garlic, fennel, chicory, aged pomegranate

Slow Cooked Organic Duck Egg - £6.50
*Smoked mayonnaise, straw potatoes,
crispy leeks*

Coal Charred
Warm Green Asparagus - £9
Chestnut mushroom cream, quail eggs, malt

Atlantic Sea Bream Poke - £9.50
*Spring onion, soy, ginger, chilli, sesame
seeds, coriander cress*

THE HARCOURT

The Harcourt Salad - £7
*Quinoa, lettuce hearts, broad beans,
Skeyr dressing*

Hand Cut Steak Tartare - £8/£15

MAINS

Smoked & Braised
Lamb Shoulder - £22
Jansson's temptation, wilted greens

Line Caught Cod - £24
*buckwheat potato pancake,
samphire, kale, cardamom.*

Potato & Sage Dumplings - £17
*Delica pumpkin, wild mushrooms,
scorched lettuce*

Duck Breast - £23
*Potato cake with confit duck,
cabbage, figs*

Seafood Linguine - £18

Mussels, clams, squid, garlic

Swedish Meatballs - £16
Mash potato, Brandy sauce, lingonberry

CHARCOAL GRILL

Whole Arctic Char for Two - £50

The Harcourt Burger - £14
*Cheddar, thick bacon, burger sauce,
triple cooked chips*

Bone in Dedham Vale Sirloin Steak - £26

Corn Fed Chicken Breast - £15
Crushed jersey royals, mustard seeds, pear

Porterhouse Steak 950g for Two - £60

Sauces: £1.50 each
Peppercorn, Béarnaise, Hollandaise,
Nettle Salsa Verde

Sides: £4 each
Triple Cooked Chips, Seasonal Greens,
Honey carrots, Jersey Royals, Mixed Leaves
Truffled Triple Cooked Chips £7





THREE PRIVATE DINING ROOMS ARE HIDDEN AWAY,
AVAILABLE TO HOST YOUR EXQUISITE DINING EXPERIENCE.
PLEASE ASK YOUR WAITER / WAITRESS.

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