



## THE HARCOURT

### Amuse Bouche

*A single, bite-sized hors d'oeuvre*

### Starters

Hand Cut Steak Tartare

House Gravavlax

*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*