



HARTWELL HOUSE

BILL OF FARE

Hartwell House endeavours to ensure ingredients on our menus are sourced from sustainable land and sea stocks, by traditional farming methods, in particular from our own gardens and orchards and also from award winning Oxfordshire and Buckinghamshire farmers to support the environment both locally and further afield.

Chef
Daniel Richardson

Three courses - £68
Two courses (including main course) - £84
Coffee and handmade sweetmeats - £7.50

Dress code at dinner
Smart please, (although jacket and tie for gentlemen are not obligatory):
trainers, tracksuits and shorts are not acceptable.

Allergen Key

(G) Contains gluten	(M) Contains molluscs
(CE) Contains celery	(MU) Contains mustard
(C) Contains crustaceans	(N) Contains nuts
(E) Contains eggs	(P) Contains peanut
(L) Lupin	(SE) Contains sesame
(D) Contains dairy	(S) Contains soya
(SD) Contains sulphites	(F) Contains fish

Allergens and Special Diets

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account.

First Course

Butter poached Cornish cod, caramelised cauliflower puree, pickled cauliflower, parsley oil, cod butter sauce
(D, F, SD)

Ravioli of Cornish sole and lobster, citrus shaved fennel, crab bisque sauce
(G, D, E, SD, C, F)

Pan roasted breast of wood pigeon, salt baked celeriac, port and fig gel, puffed barley, micro cress salad
(D, E, SD, G, CE)

'Foie Royal' duck liver parfait, prune and apple chutney, prune and Earl Grey loaf
(D, G, SD, E, MU)

Beer braised onion tart tatin, thyme goats cheese, crispy shallots
(G, D, SD)

Main Course

Poached and torched fillet of monkfish, buttered leeks, leek and potato puree, soufflé potatoes, mussel and smoked haddock chowder sauce
(M, D, F, SD)

Pan fried fillets of seabream, butternut squash and smoked paprika terrine, squash puree, spinach, white wine butter sauce
(F, D, SD)

Roasted sirloin of Oxfordshire beef, Anna potato, hen of the wood mushrooms, truffle and chive sauce
(D, SD)

Roasted saddle of rabbit, tarragon mousse and smoked bacon, braised leg sausage roll, braised barley, Savoy cabbage, tarragon and tomato sauce
(D, SD, G, E)

Twice baked farmhouse cheese soufflé, broccoli and stilton puree, tender stem broccoli, salt and vinegar walnuts, poached pear
(G, D, E, N, SD, CE)

Side Dishes £3.50

Sautéed green beans, sugar snaps, toasted almonds, torched lemon
(D, N)

Hartwell wild garlic potato rosti
(D)

Pudding

Valrhona chocolate fondant, banana and oabika sorbet
(G, D, E, S, N, SD)

Coffee bavaois, malted caramel, malt biscuit, milk sorbet
(G, D, E, S, SD, N)

Sable Breton, diplomat cream poached Yorkshire rhubarb, raspberries
(G, D, E, SD)

Blood orange mousse, yuzu chocolate glaze, yoghurt and lime sorbet, blood orange gel, orange tuille
(G, D, E, S, SD, N)

British cheese selection, apple and cider chutney, celery, grapes, biscuits
(D, SD, CE, G, N, E, SE)

Selection of homemade ice cream and sorbet
(Please ask a member of the team for allergen information)



Wherever possible Chef will be pleased to offer alternatives to the dishes shown here.