



HARTWELL BILL OF FARE

Beetroot cured salmon gravadlax, pickled beetroot, dill emulsion
(G, F, MU, E, S)

Tartare of Oxfordshire beef fillet, egg yolk puree, pickled onions, smoked tomato chutney, brioche
(G, D, E, SD, S, N)

Whipped goats curd, port and balsamic gel, hazelnut and black pepper sable
(G, D, E, N, SD)

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Pan seared halibut, roasted cauliflower, caramelised cauliflower puree, pickled purple cauliflower, white wine cream sauce, watercress
(F, D, SD, E, MU, S)

Roasted breast of Guinea fowl, potato rosti, onion puree, port braised onions, king oyster mushroom, kale
(G, D, E, S, SD)

Twice baked cheese soufflé, broccoli and stilton puree, poached pears, tender stem broccoli, candied walnuts
(G, D, E, S, N)

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Coconut parfait, sesame brittle, white chocolate mousse, mango sorbet, Thai basil
(G, D, E, SD, S, SE, N)

Valrhona chocolate cream, cherry and cardamom sorbet, brandy poached cherries, pistachio
(D, G, E, N, S, SD)

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

Three courses - £71

Two courses (including main course) - £58

Coffee and handmade sweetmeats - £6.90

Allergen Key

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

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



SELECTED WINES

CHAMPAGNE & SPARKLING WINE BY THE GLASS

	125	BTL
Prosecco Aqualta, Extra Dry, DOC, Italy	10	50
Dinton Folly, Buckinghamshire, England	12.50	74
Testulat, Carte d'Or, Blanc de Noirs, Epernay, France	14.50	79

WHITE WINE BY THE GLASS

	125	175
Chardonnay, Bushranger, 2020 <i>South Eastern Australia</i>	6.25	8.50
Macon Villages, Les Chenevieres, 2018 <i>Burgundy, France</i>	9.50	12.75
Chenin Blanc, Klein Kloof, 2019 <i>Paarl, South Africa</i>	9.50	12.75
Vinho Verde, Casal de Ventozela, 2020 <i>Portugal</i>	8.50	11.75
Sauvignon Blanc, Mount Vernon, 2019 <i>New Zealand</i>	10.50	13.75

RED WINE BY THE GLASS

	125	175
Shiraz, Bushranger, 2020 <i>South Eastern Australia</i>	6.25	8.50
Château Garreau, Superior, 2016 <i>Bordeaux, France</i>	9.50	13.75
Malbec, Bodega Norton, 2020 <i>Argentina</i>	8.50	12.75
Zinfandel, Mc Manis, 2018 <i>California, USA</i>	8.50	12.75
Pinot Noir, Apaltagua, Coleccion, 2018 <i>San Antonio Valley, Chile</i>	9.50	12.75

ROSE BY THE GLASS

	125	175
Rosé d'Anjou, Auguste Bonhomme 2019 <i>Loire Valley, France</i>	8.50	10.50

WHITE BY THE BOTTLE

201	Bordeaux Blanc, Légende de Lafite, Bordeaux, France	2018	42.00
243	Viognier, Arrogant Frog, Languedoc, South Eastern France	2020	42.00
221	Saint Véran, Domaine Saint Martin, George .Dubeauf, France	2017	57.00
220	Pouilly Vinzelles, Les Longeays, Domaine Thibert, Mâconnais, France	2012	68.00
256	Furmint, Royal Dry Tokaji, Hegyalja, Tokaji, Hungary	2018	48.00
253	Riesling Dry, Mosel, Peter & Ulrich Griebeler, Germany	2019	44.00
298	Sauvignon Blanc, Perdriel, Mendoza, Argentina	2017	50.00
270	Albariño Miudúño, Rias Baixas, Galicia, Spain	2020	44.00
276	Douro Branco Reserva, Quinta da Casa, Portugal	2017	46.00
292	Oaked Chardonnay, Freestone Vineyards, Joseph Phelps, Sonoma Coast, US	2016	99.00

RED BY THE BOTTLE

352	Mouton Cadet Reserve, Baron Philippe de Rothschild, Bordeaux, France	2017	42.00
355	Château Ricaud, Côte de Bordeaux, France	2015	53.00
351	Légende de Lafite, Baron de Rothschild, Bordeaux, France	2017	47.00
419	Chinon, Cuvée L'Arpenty, Loire Valley, France	2020	47.00
367	Pauillac, Les Légendes R, Barons de Rothschild, Pauillac France	2017	79.00
465	Cabernet Sauvignon, Steeple Jack, South Australia	2014	40.00
440	Barbera d'Alba Reva, Piedmont, Italy	2017	70.00
449	Tempranillo, ABBA, Francisco Casas, Toro, Spain	2019	58.00
466	Merlot, Shaw Family, McLaren Vale, Australia	2014	44.00
470	Pinot Noir, Sebastiani, Sonoma Coast, CA, US	2017	53.00

ROSE BY THE BOTTLE

501	Tavel, La Forcadriere, Domaine Maby, Southern France	2020	40.00
503	Whispering Angel, Château d'Esclans, Côtes de Provence, France	2020	68.00

To see the full wine list, please scan our QR code

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