



HARTWELL BILL OF FARE

Pan seared scallops, smoked tomato chutney, heritage tomatoes, paprika tapioca crisp, spring onion
(M, D, SD)

Spiced cured Scottish salmon gravlax, gin and tonic gel, cucumber, apple
(G, MU, SD, F)

Sesame glazed smoked chicken sausage, crispy fried chicken, avocado puree, coriander, chilli
(E, D, SE, S, G)

Ham hock terrine, flaked shoulder, apple and jasmine jam, cinnamon brioche
(G, E, D)

Goat's curd, fig relish, rocket, toasted fig and hazelnut bread
(G, D, N, P, SE, S, SD, SO, MU)

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*Line caught English sea bass, lobster, pappardelle, confit lemon fennel salsa,
broad beans, wild garlic pesto*
(F, D, G, C)

*Pan seared fillet of halibut, basil and parmesan polenta, aubergine caviar,
saffron marinated courgette, tomato and red pepper coulis*
(F, D, G, SD)

Fillet of Oxfordshire beef, fondant potato, salted caramel Roscoff onions, leeks, madeira sauce
(D, SD)

*Sydenham Grange lamb rump, sticky shoulder, creamed potatoes, English peas, asparagus,
king oyster mushroom, tomato and tarragon salsa*
(D, SD)

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

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Blueberry, raspberry and violet parfait, crème fraiche and rose sorbet, raspberry gel, fresh berries
(G, E, D, S)

Dark chocolate mousse, apricot compote, orange and Cointreau sorbet, cocoa tuille
(D, S, N)

Glazed lemon tart, macerated strawberries, strawberry sorbet
(G, E, D)

*Tonka bean panna cotta, poached rhubarb, rhubarb and stem ginger sorbet,
ginger and almond crisp*
(D, E, N, P, SE, S, SD, E, G)

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, La Gioiosa Extra Dry, DOC, Treviso, Italy	10	50
Dinton Folly, Buckinghamshire, England	12.50	74
Testulat, Carte d'Or, Blanc de Noirs, Epernay	14.50	79

WHITE WINE BY THE GLASS

	125	175
Chardonnay, Bushranger 2018 <i>South Eastern Australia</i>	6.25	8.50
Macon Villages, Les Chenevieres, 2016 <i>Burgundy, France</i>	9.50	12.75
Gavi Di Gavi, La Contessa, 2018 <i>Italy</i>	10.50	13.75
Verdejo, Tres Altas, 2018 <i>Spain</i>	8.50	10.50
Sauvignon Blanc, Mount Vernon, 2018 <i>New Zealand</i>	10.50	13.75

RED WINE BY THE GLASS

	125	175
Shiraz, Bushranger, 2018 <i>South Eastern Australia</i>	6.25	8.50
Chateau Garreau, Superior, 2015 <i>Bordeaux, France</i>	9.50	13.75
Malbec, Bodega Norton, 2018 <i>Argentina</i>	8.50	12.75
Zinfandel, McManis, 2017 <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, 2017 <i>Loire Valley, France</i>	8.50	10.50

WHITE BY THE BOTTLE

201	Bordeaux Blanc, Légende de Lafite	2018	42.00
206	Petit Chablis, Chateau de Maligny, Durup Pére et Fils	2018	53.00
222	Pouilly-Fuisse, Domaine des Perelles, Jean-Yves Larochette	2015	74.00
230	Sancerre, La Croix du Roy, Lucien Crochet	2018	71.00
238	Gewurztraminer Réserve, Leon Beyer	2017	47.00
261	Chardonnay, Tormaresca, Puglia, Italy	2018	44.00
277	Prunus, Dão, Private Selection, Portugal	2017	37.00
291	Sauvignon Blanc, Guenoc, San Francisco, USA	2018	47.00
296	Pinot Gris, Pulentia Estate, Argentina	2016	40.00
314	Albariño, Select Vineyards, Bell-Ringer, Gisborne, New Zealand	2017	47.00

RED BY THE BOTTLE

352	Mouton Cadet, Baron Philippe de Rothschild, Bordeaux France	2016	42.00
363	Château Cos Labory, 5ème Cru Classé, St Estèphe, France	2005	116.00
392	Gevrey Chambertin, Jean-Michel Guillon, Les Crais, Burgundy, France	2015	120.00
400	Beaujolais-Villages, La Perliere, Beaujolais, France	2018	42.00
417	Sancerre, Maulin Bèle, Domaine Andre Vartan, Loire Valley, France	2017	54.00
437	Sangiovese, Morello di Scansano, La Mozza "I Perazzi", Italy	2014	53.00
448	Ribera del Duero, Fincas, Valdemar, Spain	2015	47.00
452	Prunus, Dão, Private Selection, Portugal	2017	37.00
467	Cabernet Sauvignon, Deakin Estate, Red Cliffs, Victoria, Australia	2018	40.00
471	Pinot Noir, Misty Cove, Marlborough, New Zealand	2018	58.00

ROSE BY THE BOTTLE

503	Whispering Angel, Caves d'Esclans, Côtes de Provence, France	2019	68.00
515	Torres Mas Rabel Rosado, Catalunya, Spain	2017	38.00

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