



HARTWELL BILL OF FARE

Pan fried sea scallops, onion puree, crispy pork belly, water cress
(D, M)

Confit salmon fillet, caviar, white cauliflower puree, pickled cauliflower, golden raisin
(F, D, SD)

Terrine of ham hock and duck liver, celeriac remoulade, apple gel, toasted brioche
(MU, SD, E, G)

Balsamic red onion arancini, celeriac puree, pickled girolles
(G, D, SD, CE, E)

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Pan fried fillet of turbot, beetroot puree, curried cauliflower, spinach, orange braised fennel
(F, D, CE, SD)

Fillet of venison, fondant potato, crushed swede, calvo nero, juniper jus
(D, SD)

Breast of guinea fowl, potato rosti, Thai shallots, butternut squash puree, quince chutney jus
(D, SD)

Twice baked truffled cheese soufflé, king oyster mushroom, spinach, port and balsamic syrup
(G, D, E, SD)

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Thyme treacle slice, poached pear, crème fraiche sorbet
(D, G, E, S, SE, N)

Dark chocolate delice, fig and honey ice cream, roasted fig, cocoa nib crisp
(S, N, D, G, SE, CE)

Clementine parfait, kumquat, ginger and almond tuille
(D, G, E, N, SD)

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

Three courses - £67, Two courses (including main course) - £55

Coffee and handmade sweetmeats - £6.50

Allergen Key

(G) Contains gluten
(CE) Contains celery
(E) Contains eggs
(L) Lupin
(D) Contains dairy
(SD) Contains sulphites
(C) Contains crustaceans

(M) Contains molluscs
(MU) Contains mustard
(N) Contains nuts
(P) Contains peanut
(SE) Contains sesame
(S) Contains soya
(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.

Adiscretionary 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	9.50	47
Dinton Folly, Buckinghamshire, England	12	70
Testulat, Carte d'Or, Blanc de Noirs, Epernay	14	75

WHITE WINE BY THE GLASS

	125	175	BTL
Chardonnay, Bushranger 2018 <i>South Eastern Australia</i>	6	8	30
Macon Villages, Les Chenevieres, 2016 <i>Burgundy, France</i>	9	12	50
Gavi Di Gavi, La Contessa, 2018 <i>Italy</i>	10	13	50
Verdejo, Tres Altas, 2018 <i>Spain</i>	7	9	32
Sauvignon Blanc, Mount Vernon, 2018 <i>New Zealand</i>	10	13	50

RED WINE BY THE GLASS

	125	175	BTL
Shiraz, Bushranger, 2018 <i>South Eastern Australia</i>	6	8	30
Chateau Garreau, Superior, 2015 <i>Bordeaux, France</i>	9	13	47
Malbec, Bodega Norton, 2018 <i>Argentina</i>	8	12	44
Zinfandel, McManis, 2017 <i>California, USA</i>	8	12	45
Pinot Noir, Apaltagua, Coleccion, 2018 <i>San Antonio Valley, Chile</i>	9	12	46

ROSE BY THE GLASS

	125	175	BTL
Rosé d'Anjou, Auguste Bonhomme, 2017 <i>Loire Valley, France</i>	8	10	42

WHITE BY THE BOTTLE

201	Bordeaux Blanc, Légende de Lafite	2018	40.00
206	Petit Chablis, Chateau de Maligny, Durup Pére et Fils	2018	50.00
222	Pouilly-Fuisse, Domaine des Perelles, Jean-Yves Larochette	2015	70.00
230	Sancerre, La Croix du Roy, Lucien Crochet	2018	68.00
238	Gewurztraminer Réserve, Leon Beyer	2017	45.00
261	Chardonnay, Tormaresca, Puglia, Italy	2018	42.00
277	Prunus, Dão, Private Selection, Portugal	2017	35.00
291	Sauvignon Blanc, Guenoc, San Francisco, USA	2018	45.00
296	Pinot Gris, Pulenta Estate, Argentina	2016	38.00
314	Albariño, Select Vineyards, Bell-Ringer, Gisborne, New Zealand	2017	45.00

RED BY THE BOTTLE

352	Mouton Cadet, Baron Philippe de Rothschild, Bordeaux France	2016	40.00
363	Château Cos Labory, 5ème Cru Classé, St Estèphe, France	2005	110.00
392	Gevrey Chambertin, Jean-Michel Guillon, Les Crais, Burgundy, France	2015	114.00
400	Beaujolais-Villages, La Perliere, Beaujolais, France	2018	40.00
417	Sancerre, Maulin Bèle, Domaine Andre Vartan, Loire Valley, France	2017	52.00
437	Sangiovese, Morello di Scansano, La Mozza "I Perazzi", Italy	2014	50.00
448	Ribera del Duero, Fincas, Valdemar, Spain	2015	45.00
452	Prunus, Dão, Private Selection, Portugal	2017	35.00
467	Cabernet Sauvignon, Deakin Estate, Red Cliffs, Victoria, Australia	2018	38.00
471	Pinot Noir, Misty Cove, Marlborough, New Zealand	2018	55.00

ROSE BY THE BOTTLE

503	Whispering Angel, Caves d'Esclans, Côtes de Provence, France	2019	65.00
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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