

HARTWELL SEASONAL DINNER

Tea smoked mackerel, horseradish and dark chocolate soil,
pickled beetroot, dill ice cream

Terrine of poached ham hock, caramelised apples, crab apple gel, lambs leaf salad

Twice baked Welsh rarebit soufflé, caramelised onions, watercress salad

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Pan fried fillet of hake, Anna potato, cauliflower crumb, spinach,
white wine fish sauce

Breast of pheasant, thyme dauphine potato, pickled red cabbage and almond, red
wine sauce

Goats cheese, basil and olive in crisp pastry, aubergine caviar, courgette and
tomato tartare, balsamic pearls

XXX

Dark chocolate delice, poached pear, pear and brandy sorbet

Orange and ginger parfait, mascarpone sorbet, orange gel

Caramelised plum tarte tatin, Tahitian vanilla ice cream

Two-course dinner £45
Three-course dinner £51
Coffee & Hartwell Sweetmeats £6

You may choose dishes from any of our menus and will be charged according to your choice

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request 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.