

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
Martin Lee*

*Head of Food and Beverage
Kevin Hughes*

Three courses - £67

Two courses (including main course) - £55

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

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

***(M) Contains molluscs
(MU) Contains mustard
(N) Contains nuts
(P) Contains peanut
(SE) Contains sesame
(S) Contains soya
(F) Contains fish***

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

HARTWELL DINNER

First Course

Scallops

Pan seared scallops, piccalilli puree, bacon jam, sorrel
(M, D, MU, SD, S)

Mackerel

Confit mackerel, smoked mackerel pate, roasted plum, gingerbread ice cream
(F, D, G, MU, SD, N, P, S)

Salmon

*Treacle cured salmon, beetroot and rhubarb puree, gin cured cucumber,
juniper Scotch egg*
(F, SD, D, G, E, S)

Chicken

*Carpaccio of smoked chicken, sweetcorn, chorizo, chilli and spring onion salsa,
coriander cress*
(SD, D, S)

Arancini

Cheddar cheese arancini, ham hock, gribiche dressing, rocket
(D, G, E, SD, M)

Beetroot

Beetroot crème caramel, whipped goats curd, walnut tuille, red vein sorrel
(D, SD, N, E)

Smoked Salmon

Served with traditional accompaniments
(G, E, D, SD)

Main Course

Sea Bass

Pan-fried fillet of seabass, crab crushed potatoes, lime, asparagus, samphire, shellfish reduction

(C, F, D, SD)

Monkfish

Roasted fillet of monkfish, crispy chicken wing, hazelnut and lemon gnocchi, fennel flavours, spinach, lemon and hazelnut dressing

(F, D, SD, N)

Lamb

Roast cutlets of lamb, Ewes curd and cumin croquette, wild garlic puree, king oyster mushrooms, smoked apricot chutney jus

(D, G, E, S, SD, MU)

Pork

Fillet, crispy belly and sticky cheek of pork, pear flavours, sorrel, shallots, Parisienne potatoes, tarragon jus

(D, SD)

Duck

Pan seared duck breast and confit leg, baby leeks, chard, parsley, rosti potato, orange marmalade sauce

(D, SD)

Polenta

Ratatouille flavours, rosemary polenta, crispy rocket, balsamic

(D, SD, N, P)

Steak

Fillet steak, tomato, mushroom, homemade chips, seasonal vegetables, a choice of peppercorn or red wine sauce

(D, SD)

Puddings

Cherry

Cherry and pistachio baked Alaska

(N, G, D, E, S)

Chocolate

Valrhona chocolate tart, glazed raspberry parfait, hazelnut tulle

(D, G, E, S, N)

Carrot

Carrot cake, cream cheese mousse, carrot and honey sorbet

(D, G, E)

Passion fruit

*Passion fruit soufflé, banana and rum sauce, coconut sorbet,
caramelised bananas*

(E, SD, D)

Strawberry

*Strawberry mousse, strawberry carpaccio, white chocolate aero, strawberry
and lime sorbet, mint cress*

(D, E, S)

A selection or choice of homemade ice creams and sorbets

(G, D, E, N, S, SD)

Cheese

A selection of British cheese with grapes and chutney

(CE, G, D, MU, SD, N)

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***Cafetiere, Espresso or Cappuccino coffee
and handmade sweetmeats - £6.50***

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*Wherever possible Chef will be pleased to offer alternatives to the dishes shown here for
guests staying for a longer visit or who prefer a different style of cooking.*

Vegetables are carefully chosen to accompany each dish.

Additional vegetables are available upon request.

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 to complying with specific dietary requests, there remains a risk,
albeit small, that traces from other dishes may be present in food served, or on surfaces.