



HARTWELL LUNCHEON BILL OF FARE

White onion soup, textures of apple, rye bread
(D, G, SE)

Crab and courgette cannelloni, escebeche vegetables, orange dressing
(F, C, D, E, SD)

Ox tongue pastrami, heritage tomatoes, savora mustard, basil
(MU, E, SD)

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*Roast breast of Cotswold white chicken, harissa couscous, aubergine caviar,
semi dried tomato, herb emulsion*
(D, G, SE, SD, N)

*Pan roasted fillet of cod, Romanesque polonaise, pickled cauliflower,
caramelised cauliflower puree, parsley and caper dressing*
(F, G, D, SD)

Herb linguine, summer vegetables, goats cheese cream
(D, G, SD)

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Rhubarb and custard Pavlova, elderflower marshmallow, rhubarb essence
(D, E, G)

Honey, lemon thyme, brown butter tart, bee pollen, lavender ice cream
(D, E, G)

Muscovado parfait, cherry flavours
(D, E, G, SD)

Two-course luncheon £28
Three-course luncheon £36

Coffee and Sweetmeats £5.50

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

The Hartwell House Celebration Menu

Beetroot

Roasted beetroot, walnut sponge, yoghurt dressing
(G,N, D, SD)

Viogner, Arrogant Frog, Languedoc, France 2017

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Mackerel

Confit fillet of mackerel, roasted plum, gingerbread ice cream
(F, D, G, M, SD, N, P, S)

Chardonnay, Boires Blanques, France, 2016

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Duck

Aylesbury duck, baby leeks, chard, parsley, rosti potato, orange marmalade sauce
(D, SD)

Pinot Noir, Apaltagua, Coleccion Edition, San Antonio Valley, Chile, 2014

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Strawberry

Strawberry mousse, strawberry carpaccio, strawberry and lime sorbet
(D, E, S)

Muscat de Beaumes de Venise, Durban, France 2014

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Coffee & Sweetmeats

£40 per person

£62 per person with Sommeliers wine pairing

Available daily (excluding Sundays)

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

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 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, all be it small, that traces from other dishes may be present in food served here, or on surfaces.

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