

The Hartwell Café & Bar

at Hartwell House



MENU

Wine List and Drinks Menu

Champagne and Sparkling Wine	Bottle	125ml
House Champagne	£73.00	£13.00
Prosecco	£45.00	£8.50
White Wine	Bottle	175ml 125ml
Crescendo, Pinot Grigio, Italy, 2018	£23.00	£6.00 £5.00
Michel Servin, Sauvignon Blanc, France, 2017	£25.00	£6.50 £5.25
Rosé Wine	Bottle	175ml 125ml
Le Bois des Violettes, Pays D'Oc, Southern France, 2018	£26.00	£6.75 £5.50
Red Wine	Bottle	175ml 125ml
Michel Servin, Merlot/Cabernet Sauvignon, France, 2017	£25.00	£6.50 £5.25
Morande, Pinot Noir, Chile, 2018	£27.00	£7.75 £6.25
Lager / Cider / Ale		
Peroni (330ml)		£5.80
Budweiser (330ml)		£5.80
Magners Cider (330ml)		£5.80
300 Old Ale (500ml)		£6.50
John Hampden Ale (500ml)		£6.50
Soft Drinks		
Coke / Diet Coke		£3.70
Elderflower Pressé		£3.70
Frobisher Fruit Juices (ask for selection)		£4.15
Orange Juice		£4.00
Ginger Beer		£4.00
Appletiser		£4.00
Mixers (Lemonade, Ginger Ale, Bitter Lemon)		£3.00
	Bottle	Glass
Still / Sparkling Mineral Water	£4.00	£1.75
Spirits (25ml)		
Whisky, Gin, Vodka, Rum, Brandy, Baileys		£5.75
Aperitifs (50ml)		
Vermouth, Campari, Sherry, Pernod, Martini		£6.00

Cocktails	Glass	Softails	Glass
Pimms	£9.00	Elderflower Fizz	£6.50
Mojito	£9.00	Virgin Mojito	£6.50
		Florida Fizz	£6.50
Iced Drinks			£6.00
Salted Caramel Frappe D			£6.00
Mango, Coconut & Mint Smoothie			£6.00
Raspberry & White Chocolate Milkshake D			£6.00
Summer Fruit & Peach Smoothie			

Allergens and vintages

Although we offer a selection of organic and bio-dynamic wines, it should be assumed that all wines on this list contain sulphur dioxide. It is not possible to guarantee continuity of all vintages and producers in this list and in some cases a suitable alternative may be offered.

Luncheon Menu

Small Plate - £9.20
Large Plate - £14.85

Plates

Crab Cakes

Crab cake, Romesco sauce, frisée lettuce
G/D/E/SD/C/F/N

Chicken

BBQ glazed chicken breast, crisp bacon, cheddar
cheese, braised rice, crispy kale
G/D/MU/SD/CE

Beef

Brioche bun, handmade Oxfordshire beef burger,
streaky bacon, cheddar cheese, tomato relish, slaw
G/D/E/MU/SD

Haddock

Beer battered haddock, crushed peas, chips, tartare sauce
G/E/D/SD/F/MU

Butternut squash

Butternut squash arancini,
butternut squash puree, crispy sage
G/E/D/SD

Halloumi

Brioche bun, griddled halloumi, crushed avocado,
tomato relish, chips, slaw
G/E/D/MU/SD

Additional side dishes £4.30

Triple cooked chips
SD/G

Home-made slaw
E/MU/SD

Mixed salad
MU/SD

Focaccia and olives
G/SD/E

Additional options are on our Specials Board

Salads

Small Plate - £9.20
Large Plate - £14.85

Select one of the following main items, to
accompany one of the salads below:

Chicken breast, flaked ham hock, crispy prawn,
home smoked salmon, halloumi, goats cheese
G/E/D/C/F

Caesar

Cos lettuce, crispy bacon lardons, anchovies,
croutons, Parmesan, Caesar dressing
G/D/F/E/MU/SD

or

Nicoise

Green beans, new potatoes, boiled egg, tomato,
rocket leaf, balsamic dressing

MU/E/SD

or

Super

Quinoa, couscous, walnuts, goji berries, avocado,
apple, raspberry and pomegranate dressing
G/N

Sandwiches

£8.25

Served on either white or granary bread,
served with crisps:

Cheddar cheese & smoked tomato chutney
G/D

Smoked salmon & black pepper
G/D/F

Prawn Marie rose, avocado, rocket
G/D/C/E/MU

Chicken, crispy bacon, lettuce, mayonnaise
G/D/E/MU/SD

ALLERGEN KEY

[C] CRUSTACEANS, [CE] CELERY, [D] DAIRY,
[E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN,
[L] LUPIN, [N] NUTS, [MO] MOLLUSCS,
[MU] MUSTARD, [S] SOYA,
[SD] SULPHUR DIOXIDE, [SE] SESAME SEEDS

A discretionary 12.5% service charge will be added to your bill