

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*

*Food and Beverage Manager
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
(V) Vegetarian*

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

HARTWELL DINNER

First Course

Scallops

Pan seared scallops, black pudding Scotch egg, sage mayonnaise
(MU, M, E, D, G, SD)

Crab

Cornish crab tart, apple-compressed cucumber, caviar, chilli crème fraiche
(G, D, E, C, SD)

Pork

Ballotine of pork belly, radish essence, chive oil, parsnip crisp, pickled onion
(SD)

Duck

*Pressing of duck liver, Sauterne wine gel, poached golden raisin,
toasted brioche*
(G, D, E, SD)

Truffle (V)

Truffle arancini, mushroom ketchup, watercress
(G, E, D, SD)

Smoked Salmon

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

Main Course

Halibut

*Pan roasted halibut, cèpe agnolotti, salt baked celeriac,
mushroom and lemon cream sauce*

(F, G, D, E, SD)

Sea Bass

*Fillet of sea bass, potato and soy wrapped prawn, mouli, pak choi
lemongrass nage*

(F, C, S, SE, D)

Duck

*Breast of Aylesbury duckling, braised duck leg and cabbage parcel,
Anna potato, orange jus*

(D, SD)

Lamb

*Spiced Sydenham Grange farm lamb rump, sweet potato,
purple sprouting broccoli, black garlic and lemon jus*

(D, SD)

Soufflé (V)

*Twice baked cheese soufflé, smoked paprika glaze, tarragon,
sun blush tomatoes, charred leek*

(D, E, SD, G)

Steak

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

(G, D, SD)

Puddings

Tart (V)

*Traditional egg custard tart, poached rhubarb, rhubarb sorbet
(D, E, G, SD)*

Parfait (V)

*Nut brittle parfait, butterscotch, nut tuile, chocolate sorbet
(D, E, N, P, S)*

Soufflé (V)

*Blueberry, raspberry and violet soufflé, crème fraiche
(D, E)*

Mousse (V)

*Passionfruit mousse, exotic fruits, coconut and lime sorbet
(D, E, N, E, S, SE)*

Fondant (V)

*Dark chocolate fondant, chamomile and honey ice cream
(D, E, G, 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 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.