



HARTWELL BILL OF FARE

Roasted tomato soup, basil pesto
(D, N)

Poached ham hock terrine, celeriac remoulade, watercress, toasted brioche
(D, G, SD, E, MU, CE)

Confit Scottish salmon fillet, dill yoghurt, beetroot flavour, pea shoots
(D, F, SD)

Goats cheese curd, fig relish, balsamic reduction, rocket leaves
(D, SD)

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*Pan roasted pork belly, thyme creamed potatoes, tender stem broccoli,
roasted carrot, apple puree*
(D, SD)

*Roasted breast of Cotswold white chicken, potato fondant, roasted butternut squash
buttered leeks, red wine sauce*
(D, SD)

*Pan seared fillet of seabream, preserved lemon and potato gnocchi, braised fennel,
spinach, white wine dill sauce*
(D, F, SD, E)

Wild mushroom risotto, poached egg, parmesan shavings, rocket
(D, E)

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Valrhona dark chocolate cream, banana and lime ice cream, cocoa tuille
(D, G, E, S, N, SD)

Raspberry, blueberry and violet parfait, raspberry sorbet, raspberry gel
(D, G, E, N, S)

Lemon tart, macerated strawberries, crème fraiche sorbet
(D, G, E, SD)

British cheese selection, apple and cider chutney, celery, grapes, biscuits
(D, SD, CE, G, N, E, SE, S)

Three Course Lunch £38.00

Two Course Lunch £30.00

Coffee and Hartwell Sweetmeats £5.50

Allergen Key

(G) Contains gluten	(M) Contains molluscs
(CE) Contains celery	(MU) Contains mustard
(E) Contains eggs	(N) Contains nuts
(L) Lupin	(P) Contains peanut
(D) Contains dairy	(SE) Contains sesame
(SD) Contains sulphites	(S) Contains soya
(C) Contains crustaceans	(F) Contains fish
	(V) Vegetarian

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.

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



SELECTED WINES

CHAMPAGNE & SPARKLING WINE BY THE GLASS

	125	BTL
Prosecco, Villa Vincenta, DOC, Veneto	9.50	47
Dinton Folly, Buckinghamshire, England	12	70
Palmer, Brut Reserve, Reims	14	75

WHITE WINE BY THE GLASS

	125	175	BTL
Chardonnay, Bushranger 2018 <i>South Eastern Australia</i>	6	8	30
Macon Villages, Les Chenevieres, 2016 <i>Burgundy, France</i>	9	12	50
Chenin Blanc, Niel Joubert Byter, 2018 <i>Paarl, South Africa</i>	8	10	37
Sauvignon Blanc, Villa Rosa, 2018 <i>Chile</i>	7	9	32
Sauvignon Blanc, Mount Vernon, 2018 <i>New Zealand</i>	10	13	50

RED WINE BY THE GLASS

	125	175	BTL
Shiraz, Bushranger, 2018 <i>South Eastern Australia</i>	6	8	30
Chateau Garreau, Superior, 2015 <i>Bordeaux, France</i>	9	13	47
Malbec, Bodega Norton, 2018 <i>Argentina</i>	8	12	44
Rioja Crianza, Castillo de Clavijo, 2015 <i>Rioja, Spain</i>	8	11	41
Pinot Noir, Apaltagua, Coleccion, 2018 <i>San Antonio Valley, Chile</i>	9	12	46

ROSE BY THE GLASS

	125	175	BTL
Pinot Grigio Rosé, 2018 <i>Veneto, Italy</i>	7	9	34

WHITE BY THE BOTTLE

128	Chablis, Gloire de Chablis, J Moreau et Fils, Burgandy, France	2017	65.00
259	Sancerre, Domaine Thomas & Fils, Grand Chaille, Loire Valley, France	2017	55.00
304	Viognier, Arrogant Frog, Languedoc, Southern France	2017	40.00
360	Vinho Verde, Casal de Ventozela	2018	35.00
469	Sauvignon Blanc, Nyala, Western Cape, South Africa	2018	36.00
376	Chardonnay, Freestone Vineyards, Joseph Phelps, Sonoma Coast, CA, US	2016	95.00
405	Riesling, Apaltagua, Chile	2016	38.00
418	Chardonnay, Founders Block, Katnook Estate, Coonawarra, Australia	2017	52.00
451	Albariño, Select Vineyards, Bell-Ringer, Gisborne, New Zealand	2016	45.00

RED BY THE BOTTLE

054	Mouton Cadet, Baron Philippe de Rothschild, Bordeaux, France	2016	40.00
057	Château Ricaud, Cote de Bordeaux, Medoc, France	2014	50.00
093	Pauillac, Barons de Rothschild, Pauillac, France	2016	65.00
189	Bourgogne Pinot Noir, Nicolas Potel, Burgandy, France	2017	45.00
217	Fleurie, Clos des Quatre Vents, Georges Duboeuf, Beaujolais, France	2017	57.00
248	Côtes du Rhône, Domaine St Gayan	2016	41.00
325	Pinot Noir, Incanta, Romania	2018	32.00
338	Bardolino Classico, Frescaripa	2017	45.00
363	Prunus, Dão, Private Selection	2016	35.00
377	Pinot Noir, Sebastiani, Sonoma Coast, CA, US	2016	50.00

ROSE BY THE BOTTLE

274	Sancerre, Domaine Andre Neveu, Loire Valley	2017	45.00
053	Anjou Rosé, Auguste Bonhomme, Loire Valley	2017	35.00

To see the full wine list, please let your waiter know and we will happily email you a copy

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