



HARTWELL HOUSE

Tasting Menu

Goats curd, fig, balsamic reduction
(D,SD)

xxx

'Foie Royale' duck liver, plum ketchup, roasted plum
(SD)

Rosé, Santa Tresa, Sicily, Italy, 2019

xxx

Pan fried sea scallop, celeriac, girolle mushroom
(M, D, SD, S)

Chardonnay, Mâcon Villages, Domaine Les Chénevières, France 2018

xxx

*Roasted rump of Oxfordshire lamb, sticky shoulder, creamed potatoes, peas,
asparagus, wild garlic dressing*
(D, E, SD, S,)

Shiraz, Two Hands, Southern Australia, 2018

xxx

*Jubilee Trifle, St Clements jelly, lemon drizzle cake, custard, chantilly cream,
lemon curd, amaretto biscuit*
(G,D,E,S,N)

xxx

Apple and vanilla soufflé, Hartwell orchard apple and Jasmin sorbet, plum jelly
(G, D, E)

Furmint, The Royal Tokaji 5Puttonyos, Hungary, 2016

Tasting Menu £89

Sommeliers Wine Pairing £40

Our tasting menu is to be enjoyed by the whole table

***For those guest with allergies please refer to the allergen key on the
Bill of Fare Menu***

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.