



HARTWELL HOUSE

LUNCH MENU

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

Restaurant Manager
Samantha Howells

Three courses – £44

Two courses (including main course) – £36

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

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.

First Course

Pea soup, minted pea crème fraîche, ale and rye croute
(G, D, S)

*Ballotine of confit chicken and poached ham hock, parsley mayonnaise,
pickled forest mushrooms, parsley tuille*
(G, D, E, MU, SD)

Seaweed cured and confit sea trout, lime and coconut cream, lime gel, dill oil, chilli
(G, D, E, F)

Port and balsamic shallot tart tatin, goats cheese, pine nut velouté
(G, D, SD)

Main Course

*Roasted breast of Creedy Carver duck, Anna potato, roasted artichoke puree, chard,
violet artichoke, truffle sauce*
(D, SD)

*Confit then pan roasted belly of pork, buttered hispi cabbage, raisin puree,
salt baked celeriac and caper jus*
(G, D, E, SD, CE)

*Fillet of Skrei cod, crisp saffron polenta, roasted garlic puree, monks beard, olive tapenade,
spinach, red pepper sauce*
(G, D, E, SD, F)

*Twice baked cheddar cheese souffle, broccoli and stilton puree, tender stem broccoli,
salt and vinegar walnuts, poached pear*
(G, D, E, SD, N)

Pudding

Valrhona chocolate and passionfruit toffee fondant, coconut, white rum and lime ice cream
(G, D, E, S, N)

*Strawberry mousse, violet and strawberry marshmallow, strawberry gin gel,
Parma violet ice cream*
(G, D, E, S, N)

Yoghurt pannacotta, blood orange carpaccio, butter tuille, blood orange sorbet
(G, D)

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

Cafetiere, Espresso or Cappuccino coffee and handmade sweetmeats £7.00

*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.*