



# **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

**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**

<b>(G)</b> Contains gluten	<b>(M)</b> Contains molluscs
<b>(CE)</b> Contains celery	<b>(MU)</b> Contains mustard
<b>(C)</b> Contains crustaceans	<b>(N)</b> Contains nuts
<b>(E)</b> Contains eggs	<b>(P)</b> Contains peanut
<b>(L)</b> Lupin	<b>(SE)</b> Contains sesame
<b>(D)</b> Contains dairy	<b>(S)</b> Contains soya
<b>(SD)</b> Contains sulphites	<b>(F)</b> 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**

*Roasted vine tomato soup, pesto, balsamic reduction*  
(D)

*Terrine of ham hock, piccalilli puree, toasted brioche*  
(D, E, MU, CE, SD)

*Charred mackerel fillet, caramelised cauliflower puree, pickled cauliflower, gribiche dressing*  
(G, D, F, SD)

*Shallot tart tatin, honey and thyme goats cheese, toasted hazelnuts*  
(G, D, SD, N)

### **Main Course**

*Roasted breast of Creedy carver duck, sauteed spinach, mushrooms, red wine jus*  
(D, SD)

*Belly of Oxfordshire pork, celeriac puree, black pudding, brambly apple compote*  
(G, D, E, SD)

*Pan roasted fillet of sea bream, butternut squash puree, squash fondant, chard,  
white wine sauce*  
(G, D, E, F, SD)

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

### **Side Dishes** £3.50

*Sautéed green beans, sugar snaps, toasted almonds*  
(D, N)

*Thyme and rosemary potato rosti*  
(D)

### **Pudding**

*Dark Chocolate fondant, oabika sorbet*  
(G, D, E, S, N, SD)

*Apple and blackberry crumble pavlova, diplomat cream, apple and blackberry consommé*  
(G, D, E, S, SD)

*Treacle tart, Lady Grey ice cream*  
(G, D, E, N, SE)

*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.*

