



HARTWELL HOUSE

SUNDAY LUNCH

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 - £52

Dress code at lunch

***Smart please, (although jacket and tie for gentlemen are not obligatory):
trainers, tracksuits and shorts are not acceptable.***

Allergen Key

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

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)

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

Main Course

*Roast sirloin of Oxfordshire beef, roast potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire pudding, red wine jus*
(D, G, E, SD, CE)

*Roast Loin of pork, roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding,
red wine jus*
(D, G, E, SD, CE)

Pan roasted fillet of cod, butternut squash puree, squash fondant, spinach, white wine sauce
(D, G, E, F, SD)

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

Pudding

Dark Chocolate fondant, banana and 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, CE, N, SE, S, SD)

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.*