



# **HARTWELL HOUSE**

## **BILL OF FARE**

*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 - £79**  
**Two courses (including main course) - £64**  
**Coffee and handmade sweetmeats - £7.50**

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

### **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**

*Confit Loch Duart salmon fillet, caramelised cauliflower puree, pickled cauliflower, gribiche dressing*  
(D, F, SD, E)

*Ravioli of Cornish sole and lobster, citrus shaved fennel, crab bisque sauce*  
(G, D, E, SD, C, F)

*Roasted breast of wood pigeon, bean cassoulet, smoked bacon, parsley*  
(D, CE, SD)

*'Foie Royal' duck liver parfait, prune and apple chutney, prune and Earl Grey loaf*  
(D, G, SD, E, MU)

*Hartwell beetroot tart tatin, pickled beetroot, thyme goats cheese, roasted hazelnut*  
(D, G, N)

### **Main Course**

*Roasted Brill on the bone, smoked butternut squash terrine, roasted squash puree, lovage, white wine sauce*  
(D, F, SD)

*Pan fried fillet of sea bream, salted caramel roscoff onions, spinach, onion foam*  
(F, D, SD)

*Roasted rump of Rose veal, sour cream and potato croquette, girolle mushroom, watercress, smoked apricot chutney jus*  
(G, D, E, SD, MU)

*Roasted breast of Creedy Carver duck, braised chicory, fig and chicory jam, fig leaf oil, red wine jus*  
(D, SD)

*Breast of guinea fowl, kohlrabi fondant, cavolo nero, chive and red wine jus*  
(D, SD)

*Twice baked farmhouse cheese soufflé, salt baked celeriac, smoked apple puree, candied walnuts*  
(G, D, E, N, SD, CE)

### **Side Dishes** £3.50

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

*Thyme and rosemary potato rosti*  
(D)

### **Pudding**

*Valrhona chocolate fondant, banana and oabika sorbet*  
(G, D, E, S, N, SD)

*Lemon and orange treacle tart, bergamot and lemon ice cream*  
(G, D, E)

*Pavlova of apple and blackberry crumble, diplomat cream, apple and blackberry consommé*  
(G, D, E)

*Mandarin mousse, yuzu chocolate, yoghurt sorbet, lime, cocoa nib tuille*  
(G, D, E, SD, N)

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

*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.*