



# **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*

***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***

***(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**

*Butter poached Cornish cod, caramelised cauliflower puree, pickled cauliflower, parsley oil, cod butter sauce*  
(D, F, SD)

*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 fillet of monkfish, 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 fillet of Oxfordshire beef, Anna potato, hen of the wood mushrooms, truffle and chive sauce*  
(D, SD)

*Roasted saddle of rabbit, tarragon mousse and smoked bacon, braised leg sausage roll, braised barley,  
Savoy cabbage, tarragon and tomato sauce*  
(D, SD, G)

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

### **Side Dishes** £3.50

*Sautéed Brussel sprouts, pancetta and chestnuts*  
(D, SD)

*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)

*Selection of homemade ice cream and sorbet*  
(Please ask a member of the team for allergen information)