



# **HARTWELL HOUSE**

## **LUNCHEON 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

**F&B Operations Manager**  
Ellie Smith

**Three courses – £48**  
**Two courses (including main course) – £39**

**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***

*Roasted vine tomato and red pepper soup, pesto, balsamic glaze*  
(D, SD)

*Torched fillet of mackerel, ginger and lime puree, coconut, cashew and parsley root sauce*  
(N, F, MU, CE)

*Oxfordshire beef tartare, parmesan crisp, egg yolk puree, rocket*  
(SD, E, D, CE, F)

*Beer braised onion tart tatin, thyme goats cheese, crispy shallots*  
(G, D, SD)

### ***Main Course***

*Pan fried sea bream, basil crushed new potatoes, broad beans, samphire,  
mussel and roasted bone sauce,*  
(M, D, SD, F)

*Pan roasted breast of Cotswold white chicken, thyme and rosemary rosti potato, asparagus,  
girolle mushrooms, café au lait sauce*  
(D, E, SD)

*Fillet of Buckinghamshire pork, pork belly, wild garlic and crème fraîche potatoes, spring  
peas, baby spinach, red wine sauce*  
(D, SD, G)

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

### ***Pudding***

*Honey parfait, raspberry gel, elderflower and lemon sorbet, honey tuile*  
(D, E)

*Yorkshire rhubarb namelaka, vanilla cream, rhubarb gel, toasted pecan ice cream*  
(D, N, S, E, G)

*Strawberry and white chocolate eton mess, meringue, fresh strawberries,  
white chocolate aero, strawberry and lime sorbet*  
(D, S, E)

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

***Cafetiere, Espresso or Cappuccino coffee and hand made sweetmeats £8***