



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

Leek and potato soup, sweet potato, crab and chive salad
(D, S, C)

Confit charred mackerel, ginger and lime puree, coconut, cashew and parsley sauce
(N, F, MU, CE)

Oxfordshire beef tartare, garlic, crispy artichokes, egg yolk pure, rocket, parmesan
(SD, E, D, CE, F)

*Whipped goats cheese and honey tartlet, candied Isle of Wight tomatoes,
pesto, tomato essence gel*
(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)

*Oxfordshire beef fillet, thyme and rosemary rosti potato, roscoff onion, wild mushrooms,
spinach, truffle jus*
(D, SD, N)

*Pan roasted Hertfordshire chicken breast, chive and crème fraîche potatoes,
roasted fennel, leeks, red wine sauce*
(D, SD)

*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, elderflower and lemon sorbet, oat crumb
(D, E, G)

Raspberry mousse, raspberry gel, yoghurt sorbet
(D, E)

*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