



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

Mushroom soup, mushroom tortellini, rocket cress
(D, E, G)

Treacle cured salmon, lime pickle puree, cashew, coconut and lime leaf sauce
(F, N, SD)

*Roasted breast of wood pigeon, mixed winter leaf salad, salt bake celeriac, fresh fig,
fig and balsamic dressing*
(G, D, E, SD, CE)

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

Main Course

Pan fried sea bream, leek and potato puree, smoked haddock, fennel and leek chowder
(D, SD, F)

*Braised ox cheek, wild mushrooms, baby onions, creamed potato, crispy kale,
horseradish, red wine sauce*
(D, SD)

*Roasted breast of partridge, fondant potato, swede puree,
Brussel sprouts, pancetta, partridge jus*
(D, SD)

*Roasted root vegetable wellington, artichoke puree, poached artichokes,
spinach, port sauce*
(G, D, E, N, SD, CE)

Pudding

Sticky toffee pudding, vanilla ice cream, custard
(G, D, E)

Honey mousse, lemon and lime gel, crème fraiche sorbet
(D, E)

Pavlova, winter berry compote, diplomat cream, flapjack
(D, E, G)

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



Cafetiere, Espresso or Cappuccino coffee and handmade sweetmeats £8

