



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

F&B Operations Manager
Ellie Smith

Three courses - £84

Two courses (including main course) - £68

Coffee and handmade sweetmeats - £8

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.

*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.*

A discretionary 12.5% service charge will be added to your final account.

First Course

Soya and ginger glazed home smoked Scottish salmon, puffed rice, apple, radish, sesame, cashew nut and lime leaf foam, parsley oil
(N, F, SD, S)

Ravioli of tiger prawn and lobster, pickled carrot, langoustine bisque
(G, D, E, SD, C, M)

'Foie Royale' duck liver mousse, grape gel, celery and cinnamon chutney, rosemary bread
(D, G, SD, E)

Venison, pancetta, pistachio pâté en croute, Hartwell orchard plum ketchup
(G, E, D, SD, N)

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

Main Course

Butter poached Cornish cod, sole and mussel mousse, roasted pumpkin puree, butternut squash fondant, roasted bone sauce
(E, F, D, M, SD)

Pan fried line caught sea bass, swede boulangère potatoes, spinach, swede puree, white wine fish sauce
(F, SD, D)

Fillet of beef wellington, celeriac and truffle puree, pickled mushroom, baby onion petals, 'Foie Royale' sauce, creamed potato, shallot and chive
(G, D, E, SD, N)

Stuffed saddle of rabbit, braised leg tartlet, artichoke, fondant potato, rabbit and tomato jus
(D, SD, E, 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 £5

Maple roasted butternut squash and Brussel sprouts
(D)

Pomme Anna chip, roasted garlic mayonnaise
(D, E)

Pudding

Mango and passionfruit soufflé, coconut and rum sorbet, passion fruit sauce
(E, D, SD)

Caramelised apple, Oabika namelaka, pecan mousseline, sable biscuit, apple and vanilla sorbet
(G, D, E, S, N)

Valrhona Guanaja dark chocolate mousse, mandarin, cocoa nib tuile
(D, E, N, S, G)

Sticky toffee pudding, custard, sticky toffee ice cream, brandy snap
(G, E, D)

British cheese selection, prune and brandy chutney, celery, grapes, truffle honey, sultana bread, seeded lavash cracker
(D, SD, CE, G, E, SE)

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

