



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 - £85

Two courses (including main course) - £69

Coffee and handmade sweetmeats - £8.50

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.

*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.*

To Begin With

Homemade bread, salted and Hartwell wild garlic butter, served with a mushroom consommé, parmesan foam
(G, E, D, SD)

First Course

Yuzu and soya tuna tartare, kalamansi gel, radish salad
(S, MU, F)

Hand dived Scottish sea scallop, caramelised cauliflower puree, compressed apple, scallop sauce
(F, M, SD, D)

'Foie Royale' goose liver mousse, fig and port ketchup, milk bread
(G, D, E, SD)

Twice baked Rosary goats cheese soufflé, heritage tomato jelly, basil emulsion, balsamic caviar, rocket cress
(D, G, E, SD)

Main Course

Pan fried fillet of halibut, peas, broad beans, orzo pasta tartlet, caviar, white wine cream sauce
(F, G, D, E, SD)

Beef wellington, celeriac and truffle puree, pickled mushrooms, baby onion petals, red wine jus, creamed potato, shallot and chive
(G, D, E, SD, N, CE)

Roasted rump of Oxforshire lamb, smoked shoulder croquette, boulangère potato, white onion puree, asparagus, Pedro Ximenez sauce
(G, D, E, D)

Pea, broad bean and asparagus risotto, feta cheese, mint, crispy hens yolk
(D, E, G, SD)

Side Dishes £6

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

Sugar snaps, fine beans, garlic oil

Rocket, balsamic and parmesan salad
(E, SD, D)

Pudding

Rhubarb and custard Eton mess, rhubarb sorbet
(D, E, SD)

Buckinghamshire honey parfait, raspberry, honey tuile, elderflower sorbet
(G, D, E)

Valrhona dark chocolate mousse, banana, banana and lime ice cream, cocoa nib biscuit
(G, D, E, N, S)



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)