



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.

To Begin With

Homemade bread, salted and mixed herb butter, served with a mushroom consommé, parmesan foam
(G, E, D, SD)

First Course

Hand dived sea scallop, salt baked celeriac, smoked bacon crumb, apple scallop sauce
(M, E, D, F, SD, CE, G)

Confit duck, Oxfordshire beef and pancetta pâté en croute
(G, D, SD)

Scottish sea trout, Jersey Royal potato carpaccio, salsa verde
(F, SD, D)

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

Main Course

Pan fried fillet of Cornish sea bass, broad beans, crab, orzo pasta tartlet, lime, shellfish sauce
(G, F, C, D, SD)

Beef wellington, caramelised onion and garlic puree, sautéed mushrooms, pickled baby onion petals, creamed potato, crispy shallot and chive, Madeira jus
(G, D, E, SD)

Roasted rump of Oxfordshire lamb, smoked shoulder croustade, dauphinoise potato, peas, tomato and mint sauce
(G, D, SD, E)

Courgette flower, smoked aubergine and chickpea mousse, sundried tomato, basil and parmesan polenta
(D, E, G, SD)

Side Dishes £6

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

Sugar snaps, fine beans, garlic oil

Pickled beetroot, stilton, candied walnuts, rocket cress salad
(SD, D, N)

Pudding

Clotted cream and vanilla mousse, strawberry namelaka, shortbread crumb, strawberry and lime compote, strawberry and lime sorbet
(G, D, E, SD, S, N)

Valrhona milk chocolate mousse, poached cherries, cherry consommé, almond tuile
(G, D, E, SD, N, S)

Lemon pannacotta, raspberry compote, ginger bread crumb, coconut and limoncello foam
(D, E, SD, N, G)



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)