

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 sundried tomato and balsamic butter, served with a mushroom consommé, parmesan foam
(G, E, D, SD)

First Course

Pan fried Orkney sea scallop, butternut squash ketchup, crab, toasted seeds, langoustine sauce, lime leaf oil
(C, F, D, SD)

Confit duck, Oxfordshire beef, pistachio and pancetta pâté en croute, apricot ketchup
(G, D, SD, N)

Wild sea bass, salt baked celeriac, apple, mussel sauce
(F, D, CE, G, M)

Chiltern ale glazed onion tart tatin, Rosary goats cheese
(G, D, SD)

Main Course

Poached lemon sole, lobster mousse, glazed fennel, chardonnay gel, roasted bone sauce
(F, D, C, SD, E)

Harecramp Estate venison wellington, glazed parsnip, sticky venison, pickled onion petals, venison jus
(G, D, E, SD)

Breast of guinea fowl, glazed confit leg, caramelised cauliflower puree, buttered cauliflower florets, fondant potato, blackberry ketchup
(D, SD)

Twice baked farmhouse cheese soufflé, forest mushrooms and leek fricassee, pickled pumpkin, potato foam, truffle
(D, E, G, SD)

Side Dishes £6

Spiced braised red cabbage
(SD)

Pomme Anna chip, truffle mayonnaise
(D, E, SD, N)

Sautéed Brussel sprouts and pancetta
(SD, D)

Pudding

Caramelised apple mousse, apple and vanilla compote, oat crumb, blackberry gel
(G, D, E, N, S)

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

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

HOTELS