



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 - £7.50

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.

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

First Course

*Confit Scottish salmon, ginger and lime puree, coconut, cashew and parsley root sauce
(N, F, MU, CE)*

*Hand dived Scottish sea scallop, fennel, leek, mussel and smoked haddock chowder, frisse and mixed leaf
(F, M, D, SD, C)*

*'Foie Royale' duck liver mousse, fig and port gel, apple and ginger chutney, rosemary tuile, rosemary brioche
(D, G, SD, E)*

*Beer braised onion tart tatin, thyme goats cheese, crispy shallots
(G, D, SD)*

Main Course

*Pan fried fillet of cod, basil crushed potatoes, pickled grape, spinach, roasted hazelnut,
white wine gel, roasted bone sauce
(D, SD, F, N)*

*Pan fried fillet of sea bream, squash, sea herbs, toasted seeds, miso and yuzu dressing
(D, F, G, SD, S)*

*Fillet of beef wellington, celeriac and truffle puree, picked cordyceps mushroom, baby onion petals,
'Foie Royale' sauce, watercress, rocket, carrot and shallot salad
(G, D, E, SD)*

*Stuffed saddle of rabbit, braised shoulder tartlet, caramelised Jerusalem artichoke puree, artichoke crisps,
sprouting broccoli, tomato and parsley jus
(G, D, SD, E)*

*Twice baked farmhouse cheese souffle, broccoli and stilton puree, tender stem broccoli,
salt and vinegar walnuts, poached pear
(G, D, E, N, SD, CE)*

Side Dishes £3.50

*Sauteed Brussel sprouts, pancetta, chestnut
(D)*

*Thyme and rosemary potato rosti
(D)*

Pudding

*Dark chocolate fondant, raspberry compote, cocoa nib crisp, raspberry sorbet
(G, D, E, S, N)*

*Granny Smith apple mousse, Hartwell apple gel, oat crumble, yoghurt sorbet, honey tuile
(G, D, E)*

*Yorkshire rhubarb namelaka, vanilla cream, rhubarb gel, toasted pecan ice cream
(D, N, S, E, G)*

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

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

*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.*