



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
Martin Lee*

Restaurant Manager

Samantha Howells

Three courses - £74

Two courses (including main course) - £59

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

*Pan-fried monkfish, avocado mayonnaise, radish, puffed wild rice,
white wine cream sauce, curry oil
(D, F, SD, E, MU, CE)*

*Seaweed cured and confit sea trout, lime and coconut cream, lime gel, dill oil, chilli
(G, D, E, F)*

*Ballotine of confit chicken and poached ham hock, parsley mayonnaise, pickled forest mushrooms, parsley tuille
(D, E, MU, G, SD)*

*'Foie Royale' duck liver parfait, quince, pomegranate, red vine sorrel, raisin bread
(G, E, SD)*

*Port and balsamic shallot tart tatin, goats cheese, pine nut veloute
(G, D, SD)*

Main Course

*Pan seared fillet of halibut, lemon and dill potato gnocchi, apple and lemongrass puree,
pickled mouli, bok choy, dashi butter sauce
(F, S, D, SD)*

*Pan roasted fillet of sea bream, saffron polenta, roasted garlic puree, olive tapenade,
monks beard, red pepper sauce
(G, D, E, SD, F)*

*Roasted sirloin of Oxfordshire beef, treacle glaze, potato fondant, yeast onion puree, confit leek,
crispy onion, roast onion sauce
(G, D, SD)*

*Roasted breast of Creedy Carver duck, Anna potato, roasted artichoke puree,
chard, violet artichoke, truffle sauce
(D, SD)*

*Trio of local pork fillet, crispy belly, sweet and sour braised cheek, buttered Hispi cabbage, raisin puree,
salt baked celeriac and caper jus
(G, D, E, SD, CE)*

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

Pudding

*Valrhona chocolate and passionfruit toffee fondant, passionfruit gel,
coconut, white rum and lime ice cream
(G, D, E, S, N, SD)*

*Hazelnut and blackcurrant tart, blackcurrant curd, poached apples, clotted cream ice cream
(G, D, E, N)*

*Strawberry mousse, violet and strawberry marshmallow, strawberry gin gel,
parma violet ice cream
(G, D, E, S, N, SD)*

*Yoghurt pannacotta, blood orange carpaccio, butter tuille, blood orange gel
(G, D, SD)*

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

*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.*