



Hartwell House Hotel, Restaurant and Spa

Our policy is to provide dishes sourced from sustainable land and sea stocks, by traditional farming methods and in particular from our own garden and orchard; also from award winning Oxfordshire and Buckinghamshire farmers all in support of the environment both locally and further a field.

Head Chef

Daniel Richardson

Restaurant Manager

Maggy Wright

Special diets and allergies - whilst we will do our best to cater for our guests' specific requirements, we cannot guarantee that conformity will be 100% or accept responsibilities for any unintended deficiency or resultant reaction or illness, unless caused by our negligence.

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.

Dress code for gentlemen at dinner; smart casual please, no trainers, tracksuits or shorts.

~Sample Dinner A La Carte Menu~

FIRST COURSE

N/GF	Cornish crab bisque with langoustines, saffron cheese straws	£13.45
N/GF	Pan fried sea scallops with caramelised onion puree and homemade black pudding, bacon froth	£15.45
N/GF	Isle of Lewis oak smoked salmon with traditional accompaniments	£12.95
N/GF	Confit fillet of Loch Duart salmon with avocado puree, tomato and radish salad and crisp rice wafer	£11.45
N/GF	Pan fried duck liver from Vendée with spinach and a cherry and balsamic sauce	£13.45
N/GF	Breast of wood pigeon with squash purée, chard and smoked Valrhona chuoao chocolate sauce	£ 9.45
N/GF	Cannelloni of goats cheese mousse and balsamic jelly and beetroot Tastings ^(v)	£ 9.45

MAIN COURSE

N/GF	Pan fried fillet of turbot with crab and potato rosti, leeks and forest mushrooms, Champagne sauce	£29.45
N/GF	Lyme Bay sole meuniere with shrimps, capers and parsley, new potatoes and baby vegetables	£30.95
N/GF	Roast breast of pheasant with green cabbage flavoured with flaked braised leg, Swede puree, fondant potato and mushroom sauce	£22.95
N/GF	Sydenham Grange Farm lamb roasted cutlet, braised shoulder and crispy sweetbreads with butternut squash puree, rosemary and potato gnocchi, chard, rosemary jus	£31.95
N/GF	Loin of venison flavoured with Lapsang Souchong tea with creamed Whitchurch potatoes, broccoli, caramelised chicory and rich red wine sauce	£32.45
N/GF	Plain grilled rib eye steak with hand cut chips, grilled tomato and mushroom, braised onions and Béarnaise sauce	£34.45
N	Twice baked farmhouse cheese soufflé with apple puree, braised celery, green leafy vegetables, salted caramelised walnuts and parmentier potatoes ^(v)	£22.95
N/GF	Fillet steak or market fish are available on request, cooked to your choice	

Side orders

Hand cut chips	£4.00
Seasonal vegetables of the day	£4.00
Seasonal potato of the day	£4.00
Seasonal salad	£4.00

PUDDING

N	Valrhona dark chocolate delice with cherry parfait and chocolate wafer	£10.95
N/GF	Passionfruit and lime Pavlova with carpaccio of poached exotic fruits, coconut ice cream	£ 8.45
GF	Nougat parfait with ginger and lemon foam, pistachio sauce, nut brittle sugar	£ 8.45
N/GF	Clementine soufflé with blood orange sorbet and Grand Marnier Sauce ^(v)	£ 11.95
N	Caramelised pear tart Tatin with Pedro Ximenez sherry ice cream	£ 8.95
N/GF	A selection or choice of homemade ice creams and sorbets	£ 8.45

CHEESE

Chef's selection of British Farmhouse cheeses:

Cropwell Bishop Organic Stilton, Golden Cenarth,
Mrs Kirkhams Lancashire, Clifton Leaf, Waterloo, Berkswell
served with homemade jelly, chutney bread and biscuits. £13.50

COFFEE

Cafetiere, Espresso or Cappuccino £ 3.95

Cafetiere, Espresso or Cappuccino with sweetmeats £ 5.50

NG – Nut and Gluten Free

G – Gluten Free

N – Nut Free

Our tariffs are fully inclusive of service and VAT.
If they wish guests may leave gratuities at their discretion

December 2012