

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*

*Food and Beverage Manager
Kevin Hughes*

Three courses - £67

Two courses (including main course) - £55

You may choose dishes from either of our menus and you will be charged according to your choice

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*

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

HARTWELL DINNER

First Course

Scallops

Pan seared scallops, mango chutney, curry sauce, squid ink wafer
(M, SD, G)

Salmon

*Confit salmon, onion muffin, dill and spinach mousse, pickled cucumber,
caviar, tapioca crisp*
(F, G, D, E, SD)

Beef

Croquette of braised beef cheek and oyster, smoked pineapple
(G, D, E, C, SD)

Duck

*Pressing of duck liver, grapefruit and pomegranate marmalade,
Cointreau and golden raisin brioche Chelsea bun*
(SD, G, D, E)

Mushroom

Wild mushrooms, potato crisp, truffle foam
(G, D, SD)

Smoked Salmon

Served with traditional accompaniments
(G, E, D, SD, F)

Main Course

Brill

Fillet of brill on the bone, sauerkraut, crispy chicken, chicken consommé
(F, D, G, SD, E)

Monkfish

*Pan seared fillet of monkfish, hazelnut and lemon gnocchi, spinach, salsify,
hazelnut dressing*
(F, D, N, SD, E)

Quail

*Pancetta and chicken stuffed quail, beetroot risotto,
goats cheese croquette, bacon jus*
(G, D, E, SD)

Venison

*Roasted loin of venison, potato fondant, artichoke, king oyster mushroom,
elderberry and balsamic jus*
(D, SD)

Tagliatelle

*Sage tagliatelle, butternut squash, Thai pickled shallots, shaved chestnuts,
gorgonzola cheese*
(G, D, E, SD, N)

Steak

*Fillet steak, tomato, mushroom, homemade chips,
seasonal vegetables, a choice of peppercorn or red wine sauce*
(G, D, SD)

Puddings

Ginger

Ginger and treacle tart, poached apples, clotted cream ice cream
(G, D, E, SD, N, S)

Blackcurrant

Buttermilk tart, blackcurrant jam, blackcurrant sorbet
(G, D, E, SD)

Marzipan

Marzipan sponge, sour plum jam, almond mousse, roasted plums
(G, D, E, N, SD, S)

Coconut

Yuzu and coconut soufflé, grapefruit sorbet
(D, E)

Chocolate

Espresso parfait, chocolate ganache, chocolate brownie
(G, D, E, N, S)

A selection or choice of homemade ice creams and sorbets
(G, D, E, N, S, SD)

Cheese

A selection of British cheese with grapes and chutney
(CE, G, D, MU, SD, N)

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***Cafetiere, Espresso or Cappuccino coffee
and handmade sweetmeats - £6.50***

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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.

*Vegetables are carefully chosen to accompany each dish.
Additional vegetables are available upon request.*

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.