

## HARTWELL SEASONAL DINNER

White onion soup, textures of apple, rye bread  
(D, G, SE)

Crab and courgette cannelloni, escebeche vegetables, orange dressing  
(F, C, D, E, SD)

Ox tongue pastrami, heritage tomatoes, savora mustard, basil  
(MU, E, SD)

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Roast breast of Cotswold white chicken, harissa couscous, aubergine caviar,  
semi dried tomato, herb emulsion  
(D, G, SE, SD, N)

Pan roasted fillet of cod, Romanesque polonaise, pickled cauliflower, caramelised cauliflower puree,  
parsley and caper dressing  
(F, D, G, SD)

Herb linguine, summer vegetables, goats cheese cream  
(D, G, SD)

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Rhubarb and custard Pavlova, elderflower marshmallow, rhubarb essence  
(D, E, G)

Honey, lemon thyme, brown butter tart, bee pollen, lavender ice cream  
(D, E, G)

Muscovado parfait, cherry flavours  
(D, E, G, SD)

Two-course dinner £47  
Three-course dinner £53  
Coffee & Hartwell Sweetmeats £6.50

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

*A discretionary 12.5% service charge will be added to your final account  
(not included in the hotel package)*