

# HART'S KITCHEN

## Sunday Lunch Menu

### Starters

Heritage Tomato Gazpacho, burnt & confit Tomato, Hambleton Bread (GF\*) (DF) £10.50

Lime cured Salmon, Lime Emulsion, Cucumber Caviar (GF) (DF) £12.50

Beef Tartar, Sourdough Cracker, Egg Yolk, Beef Fat Snow, Grape Mustard (GF\*) (DF) £12.50

Charred Ponzu Watermelon, Radish, Orange & Pea Shoot Salad (GF\*) (DF) £10.50

### Mains

Harts Roast Sirloin of Beef & Yorkshire pudding (GF\*) (DF\*) £30.00

Market Fish of the day, Lemon Sauce, Trout Egg Caviar, Samphire (GF) (DF) £29.95

Asparagus & Garden Pea Tagliatelle, Pesto, aged Parmesan £24.50

Rump of Lamb (served pink), confit Lamb Fat Potato, Pea Puree, charred Baby Courgette (GF) (DF) £32.50

### Sides £6

Triple cooked Chips | Cauliflower Cheese | Roast Potatoes | Garlic Green Beans

### Desserts

Strawberry Pannacotta, raw and confit local Nottinghamshire Strawberries,  
Thyme & Strawberry Cordial, Basil £10.95

Chocolate Delice, Milk Puree, Passion Fruit, Hazelnuts £11.00

Tarragon-Scented Cherry & Cream Meringue Delight (GF) £10.95

Cheese Board selection, Grapes, Celery, Sourdough Crackers & Chutney (GF\*) £12.50

**12.5% discretionary service charge will be added to bills**

**PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES**

We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of Nuts, Wheat or Dairy products.  
Extended Vegan menu available upon request.

(V) Vegetarian; (V\*) Vegetarian on request; (GF) Gluten Free; (GF\*) Gluten Free on request; (SM) contains Sesame.