

HART'S KITCHEN

Sunday Lunch Menu

Starters

Mushroom soup. Truffle oil, sourdough (V) (VE) (GF*) £9.75

Feta cheese. Rocket, heritage tomatoes, anchovies, tomato essence (GF)(V*) £10.75

Ham hock terrine. Piccalilli, pickled summer vegetables, toasted sourdough (GF*) £11.50

Seared tuna niçoise. Heritage tomatoes, olives. £13.50

Main Courses

Seabream. Red pepper stew, grilled artichoke, green beans, bouillabaisse sauce (GF) £27.50

Beef rump. Roast potato, spring greens, Carrots, Yorkshire pudding & gravy (GF*) (DF*) £36.00

Homemade tagliatelle. Wild mushrooms, cherry tomato, English green beans, Parmigiano Reggiano (V) £24

Lamb rump. Roast potato, spring greens, Carrots, Yorkshire pudding & gravy (GF*) (DF*) £34.50

Side Dishes £6

Broccoli & Chilli | Green Beans and Shallots | Roast Potatoes | Cauliflower Cheese

Desserts

Poached peach. Vanilla mascarpone, red berries (GF) (V) £8.50

Warm chocolate pudding. Hazelnut ice cream (V) £10.75

Hambleton bakery tart. Raspberry Sorbet (V) £9.50

Cheese selection. Seasonal chutney, grapes, celery & crackers (gf*) £14.75

Set Menu

2 courses £36 3 courses £42

Seasonal Soup. Hambleton Bakery bread (V) (GF*)

Ham hock terrine. Piccalilli, pickled summer vegetables, toasted sourdough (GF*)

Beef rump. Roast potato, spring greens, Carrots, Yorkshire pudding & gravy (GF*) (DF*)

Seabream fillet. Red pepper stew, grilled artichoke, green beans, bouillabaisse sauce (GF)

Homemade bakery tart. Raspberry Sorbet (V)

Warm chocolate pudding. Hazelnut ice cream (V)

12.5% discretionary service charge will be added to bills PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIE 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.