

HART'S KITCHEN

A La Carte Menu

Available Monday to Thursday 12:00 - 14.30 & 17:30 - 21:30
Friday & Saturday 12:00 - 14:30 & 17:30 - 22:00 / Sunday 12:00 - 17:00 & 18:00 - 21:00

Starters

- Chilled Gazpacho.** Hambleton Rye Sourdough (GF*) (V) £8.00
Crispy Whitebait. Marie Rose Sauce, Charred Lemon (GF) £10.50
Rutland Red Brûlée. Heirloom Tomatoes, Heritage Radish, Roscoff Puree, Pine Nuts (GF) £10.00
Prosciutto Ham & Melon Salad. Kalamata Olive Crumb, Rocket £9.50
Charred Mackerel Fillet. Sauce Escabeche, Fennel Kimchi £12.75

Main Courses

- Lamb Chump.** Niçoise Salad, Quail Egg (GF) £26.50
Halibut Fillet. Creamed Potatoes, Sea Vegetables, Heritage Tomatoes, Vanilla Sauce (GF) £31.00
Guinea Fowl. Summer Vegetable Risotto, Runner Beans, Scottish Girolles, Red Wine Sauce (GF) £27.00
Redhill Farm Pork Belly. Braised Fennel, Cavolo Nero, Potato, Red Wine Sauce (GF) £30.00
Homemade Tagliatelle. Wild Mushrooms, Shredded Beef Brisket, Sauce Diane (V*) £24.00

Side Dishes £5

Jersey Royal Potatoes (GF) | Giant Beans & Pomodoro Sauce (GF) | Cider & Cardamom Glazed Carrots (GF)

Desserts

- Red Berry Eton Mess.** Meringue, Pistachio, Honey Dressing (GF) £8.50
White Chocolate Delice. Beehive Honeycomb, Bee Pollen, Passion Fruit (GF) £11.00
Fig Leaf Panna Cotta. Poached Fig, Pecan Praline (V) (GF) £11.50
Almond & Red Fruit Tart. Salted Caramel Gelato (V) £10.00
Seasonal Cheese Selection. Crackers, Celery, Seasonal Chutney, Grapes (GF*) £14.75

Please inform us of 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.
(gf) Gluten free (gf*) Gluten free option available upon request 12.5% discretionary
service charge will be added to your final bill.*