

# HART'S KITCHEN

## A LA CARTE

Available Monday to Friday 12-2.30pm & 5.30pm-9.30pm

Saturday - 12-2.30pm & 5.30pm-10pm

**Pre-theatre dining – Sunday to Thursday 5.30pm to 6pm**  
**Choose any two courses highlighted with (pt) for only £22**

### Starters

Seasonal soup of the day served with Hambleton Bakery bread (v\*) (pt) £6.50

Cured beef bresaola salad with pickled pear, gorgonzola & walnuts £8.50

Salad of salted ricotta, blood orange, dandelion leaves & pistachio (v) (pt) £7.50

Crispy squid, watercress, goats salami & cumin labneh £9

Char-grilled English asparagus, poached egg, monks beard & hollandaise sauce (v) (pt) £7.50

### Mains

Black garlic marinated monkfish with cumin & broad bean risotto (pt) £20

Grilled rump steak sliced on a salad of rocket, heritage tomatoes, capers, parmesan, garlic mayo & pine nuts (pt) £19.50

Slow-cooked shank of Launde Farm lamb, niçoise (pt) £19.50

Hart's wild mushroom & asparagus pasta with wild garlic (v) (pt) £15.50

### Sides

Chunky chips, Purple sprouting broccoli, Minted new potatoes, Green beans £3.50

### Desserts

Elderflower panna cotta, English strawberries & shortbread (pt) £8

Warm madeleines & lemon curd (v) (pt) £7.50

Hambleton Bakery tart of the day served with ice cream (v) (pt) £8

Chocolate fondant served with vanilla ice cream (v) £8 (*allow a 10-minute wait on this dish*)

Cheese & biscuits served with homemade chutney, celery & grapes £9.50

### **PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGENS.**

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.

(v) vegetarian (v\*) vegetarian on request (pt) pre-theatre dining

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