

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

Char-grilled octopus, avocado, pickled tomatoes, lime & coriander dressing £9

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

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

Halibut terrine, olives, pickled fennel & sauce gribiche £8.50

Mains

Pan-fried cod, turnips, wild garlic & oyster emulsion (pt) £19.50

Rump steak Diane, purple sprouting broccoli, green beans, mushrooms & radish £22

Pork Pressa, with lightly pickled cauliflower, monks beard & smoked almonds £21

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

Iced nougat parfait, caramelised white chocolate, raspberries & raspberry sorbet (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.