

HART'S KITCHEN

A LA CARTE MENU

Sunday Lunch

Starters

Velouté of wild garlic, poached egg, morel mushrooms & sourdough croutons (v) (gf*) £6.50

Hart's spring mixed vegetable salad with Quail eggs (v) (gf) £7.50

Slow cooked potted ham hock, parsley jelly & piccalilli, toasted sourdough (gf*) £8

Mains

Whole grilled plaice, broccoli, Jersey Royal potatoes & burnt caper butter (gf) £23

Derbyshier sirloin of beef, Yorkshire pudding, horesradish hollandaise served with
traditional accompaniments £22

Pan-fried calves liver, tartar mash onions & bacon (gf) £22

Potato gnocchi with wild garlic, morels, miso butter (v) £19

Sides

Minted new potatoes, Green beans, Tenderstem broccoli, Triple cooked chips £4

Desserts

Warm madeleines served with Blood Orange curd (v) £7.50

Vanilla panna cotta with gariguetta strawberries (gf) £7

Hambleton Bakery tart of the day served with vanilla ice cream (v) £8.50

Cheese & biscuits served with homemade chutney, celery & grapes (v*) (gf*) £9.50

These menus are one time use only – so please keep hold of them during your visit.

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.

(gf) gluten free (gf*) gluten free on request (v) vegetarian (v*) vegetarian on request.

A 12.5% discretionary service charge will be added to all bills – Thank you