

HART'S KITCHEN

A LA CARTE

Available Monday to Thursday 12-2.30pm & 5.30pm-9.30pm
Friday & Saturday - 12-2.30pm & 5.30pm-10pm

Starters

- Seasonal soup of the day served with Hambleton Bakery bread (v*) (gf*) £7
- Salad of winter leaves, artichoke, pine nuts & olive oil (v) (ve) (gf) £8.50
- Seared scallops with apple crème fraiche & caviar (gf) £9.95
- Whipped chicken liver parfait, black figs & Waldorf salad (gf) £8.50

Mains

- Poached fillet of halibut, pink fir potato, sea spaghetti & oyster leaf with salsa verde (gf) £23
- Roast pheasant, butternut squash risotto, burrata cheese, trumpet mushrooms (gf) £23.50
- Hart's homemade wild mushroom pasta with tarragon (v) £16.50
- Rib of beef, hen-of-the-wood mushrooms, caramelised onions, carrots & hasselback pink firs potato £26

Sides

- Triple cooked chips, Minted new potatoes, Green beans, Buttered cavolo nero £3.50

Desserts

- Warm chocolate pudding with hazelnut ice cream £8.50
- Warm madeleines & lemon curd £8
- Spiced poached pear, pain perdu, salted caramel sauce & blackberries with vanilla ice cream £8.50
- Hambleton Bakery almond & apricot tart served with ice cream £8.50
- Cheese & biscuits served with homemade chutney, celery & grapes (gf*) £9.50

SET MENU

2 courses £28 3 courses £35

Gravadlax of salmon with cucumber & herb dressing (gf)

Roast guinea fowl, Christmas accompaniments (gf*)

Christmas pudding, orange & brandy cream

*Pre-theatre menu – Sunday to Thursday 5.30pm to 6pm.
Choose 2 courses from the set menu for £22 or 3 courses for £28*

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. (gf) gluten free (gf*) gluten free on request
Extended Vegetarian and Vegan menus available upon request.

12.5% discretionary service charge will be added to bills.