

HART'S KITCHEN

A LA CARTE

Starters

Seasonal soup of the day served with Hambleton Bakery bread (v) (gf*) £7

Hart's mixed vegetable salad (v) (gf) £7.50

Pan-fried scallops with charred leek & smoked bacon (gf) £14

Chicken liver parfait, red currant jelly & toasted sourdough (gf*) £8

Mains

Roast loin venison, butternut squash risotto, girolle mushrooms & crispy garden sage £25.50

Pan-fried sea bass, sea weed, squid ink pasta, squid ink & Miso broth £24

36 hour slow-cooked rib of beef (served pink) with creamed mashed potato, heritage carrots, oyster leaf & red wine sauce £26

Hart's wild mushroom & tarragon pasta (v) £16.50

Sides

Triple cooked chips, Minted new potatoes, Green beans, Tenderstem broccoli £3.50

Desserts

Warm madeleines served with English strawberries & elderflower cream (v) £8

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

Warm chocolate pudding with raspberry sorbet (v) £8.50

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

AUTUMN DINING OFFER

2 courses £22 3 courses £28

Set lunch - Monday to Saturday 12 – 2.30pm Set dinner - Sunday to Thursday 5.30pm – 9.30pm

Seasonal soup of the day served with Hambleton Bakery bread (v) (gf*)

Smoked salmon tian, crème fraîche, pickled cucumber (gf)

Pan-fried hake, heritage tomatoes, capers, pine nuts & garlic mayo (gf)

Butternut squash risotto with crispy garden sage (v) (gf)

Chocolate brownie with raspberry sorbet (v)

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

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