

HART'S KITCHEN

SUNDAY MENU

Available 12 – 9pm

Starters

Seasonal soup of the day, Hambleton Bakery bread (v*) £6.50

Salt cod with capers, tomatoes & olive oil £8

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

Salted ricotta, blood orange and dandelion leaves salad with pistachio (v) £7

Mains

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

Grilled cutlet of Launde Farm pork, hisp cabbage, cauliflower purée, apple £19

Fried duck egg, local English asparagus, baby spinach, pink firs potatoes (v) £16

Seared fillet of sea bass, with pickled cauliflower & artichoke purée and smoked almonds £21.50

Sides

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

Desserts

Iced nougat parfait, gariguetta strawberries, lemon verbena ice cream, shortbread £8

Warm madeleines served with lemon curd (v) £7.50

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

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

SET MENU

Available 12 – 5.30pm

2 courses £23 3 courses £29

Smoked salmon, crème fraîche

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Roast beef with traditional accompaniments

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Iced nougat parfait, gariguetta strawberries, lemon verbena ice cream, shortbread

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

12.5% discretionary service charge will be added to bills.