

# 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

Hen-of-the-wood mushrooms on sourdough with goats' curd & wild garlic (v) £7.50

### ***Mains***

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

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

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

Seared fillet of sea bass, artichokes, salsa verde £21.50

### ***Desserts***

Poached Yorkshire rhubarb served with rhubarb sorbet & pistachio praline (v) £7.50

Warm madeleines served with lemon curd (v) £7.50

Hambleton Bakery tart of the day served with ice cream (v) £8

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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Santiago tart

### **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.**