

HARTS

SAMPLE Sunday Lunch

FIRST

Barbecued mackerel, escabeche vegetables, coriander 7.95

Minestrone soup, root vegetables, chorizo raviolo 7.95

Chicken liver parfait, kumquat, toasted sourdough 8.50

Devon crab, apple, Ponzu dressing 12.50

Harts seasonal salad, parmesan & quail egg 7.95

MAIN

Roast guinea fowl, aubergine, piperade, braised fennel, cous cous 17.95

Packington pork belly, cauliflower puree, charred swede, compressed pear 17.95

Spiced monkfish, pickled wild mushrooms risotto, onion purée, clams 19.00

Campanelle pasta, wild mushroom, salsify, aged parmesan winter truffle 17.50

Creedy carver duck breast, spiced lentils, glazed pak choy, clementine's and blood oranges 19.50

TODAY'S SET MENU

White onion soup, beef raviolo
or
Salt baked celeriac, goat's curd, apple

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Roast cod, parsley root, lemon & caper dressing

Or

Roast sirloin of Derbyshire beef, Yorkshire pudding, horseradish hollandaise, traditional accompaniments

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Egg custard tart, Yorkshire rhubarb
or
Chocolate pudding, coffee ice cream

23.50 for two courses
29.50 for three courses

SIDES

Minted new potatoes

Green beans, shallots

Triple cooked chips

Tenderstem broccoli, chilli

Mixed salad

4.00

DESSERTS & CHEESE

Passionfruit soufflé, banana & passionfruit sorbet 7.50

'Mojito', coconut sorbet, lime and mint

Chocolate pot, salt caramel, lime and kumquats, orange 7.50

Yorkshire rhubarb & custard 7.95

Selection of English & French cheese 9.50

In a hurry? Please let us know, as we will adjust the service to suit your requirements.

COFFEE & PETITS FOURS

Espresso 2.50

Cappuccino 3.00

Double espresso 3.50

Roasted coffee 2.50

2 cup Cafetière 4.00

Teas, fruit or herbal infusion 2.50

Homemade petit fours 4.00

(v) Dishes suitable for vegetarians
We do our best to accommodate dietary & allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat and dairy products.

A 12.5% discretionary service charge will be added to all bills.