# HART'S <br> K I T CHEN 

## SUNDAY LUNCH MENU


#### Abstract

Starters Seasonal soup of the day with Hambleton Bakery bread (gf*) (v) $£ 7.50$


 Scottish girolle mushrooms with Windy Ridge poached egg and grappa sauce (gf ) (v) $£ 9.50$ Chicken liver jammie dodger with apples and blackberries $£ 9$ Grilled octopus with pickled cucumber, mirin sesame mouli with squid ink aioli (gf) $£ 9$
## Mains

Derbyshire rump of beef, Yorkshire pudding \& horseradish hollandaise with traditional accompaniments (gf*) $£ 23$

Roast duck breast with charred watermelon, cucumber, spiced lentils with lemongrass \& ginger sauce $£ 24$
Spiced halibut with fennel kimchi, heritage tomatoes \& basil pesto (gf) £24
Harts wild mushroom risotto with spinach (v) $£ 18$

## Sides $£ 4$

Triple-cooked chips, Yellow beans \& shallots, New potatoes, Broccoli with chilli

## Desserts

Hart's homemade tart served with vanilla ice cream $£ 8.50$
Warm madeleines with citrus curd $£ 8$
Eton mess with berries, lemon curd and raspberry sorbet (gf) $£ 8.50$
Chocolate fondant with hazelnut ice cream $£ 9.50$
Cheese \& biscuits served with homemade chutney, celery \& grapes (gf*) $£ 11.50$

## SET MENU

$\mathbf{2}$ courses $£ \mathbf{2 8} \mathbf{3}$ courses $£ \mathbf{3 6}$
Seasonal soup of the day with Hambleton Bakery Bread (gf*)
Field mushrooms on Hambleton sourdough with garlic \& parsley butter with watercress salad ***
Roast rump of beef, Yorkshire pudding \& horseradish Hollandaise with traditional accompaniments (gf*)
Pan-fried seabass with fennel kimchi, heritage tomatoes \& basil pesto (gf)
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Harts home-made tart, vanilla ice cream
Warm chocolate brownie, with banana ice cream
Cheese \& biscuits served with homemade chutney, celery and grapes (sup $£ 4$ )

