

HART'S

HOTEL & KITCHEN

December à La Carte Menu

Available Monday to Thursday 12 noon - 2.30pm & 5.30pm – 9.30pm
Friday & Saturday 12 noon - 2.30pm & 5.30pm - 10pm / Sunday 6pm – 9pm

Starters

- Gravadlax of Salmon with Dill, Capers, Fennel & Orange (gf) £9
- Game Terrine with Parsley Jelly & Piccalilli Purée & toasted Sourdough (gf*) £9.50
- Twice baked Goats Cheese Soufflé, Apple, Walnut & Rocket (v) £9
- Beetroot Borscht with Sour Cream (v) (gf*) £9

Main Courses

- Filet Steak with Koffman Cabbage & Hasselback Potatoes, Red Wine Sauce (gf) £38
- Ballotine of Turkey with Wild Mushroom Sauce, Roast Potatoes & Brussels Sprouts (gf*) £28.50
- Poached Fillet of Halibut with Fennel Risotto & Orange (gf) £29.50
- Grilled Halloumi, Spiced Lentils & Tempura Vegetables (v) £26

Side Dishes

Triple cooked Chips | Minted new Potatoes | Brussel Sprouts | Chantenay Carrots £5 each

Desserts

- Warm Chocolate Pudding with Hazelnut Ice Cream £9.50
- Christmas Pudding with Orange & Brandy £8.50
- Hambleton Bakery Tart served with Vanilla Ice Cream £9
- Vanilla Crème Brulé served with Orange Sorbet (gf*) £9
- Cheese & Biscuits served with homemade Chutney, Celery & Grapes (gf*) £12.50

Please inform us of any allergies. 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 option available upon request*

12.5% discretionary service charge will be added to your final bill.