# HART'S

# SUNDAY LUNCH MENU

### Starters

Seasonal soup of the day with Hambleton Bakery bread (gf\*) (v) £7.50 Salad of winter leaves, artichoke, pine nuts & olive oil (gf) (v) £7 Chicken liver jammie dodger with apples and blackberries £9 Steamed mussels with white wine, garlic, cream & toasted sourdough £8.50 (gf\*)

#### Mains

Derbyshire rump of beef, Yorkshire pudding & horseradish hollandaise with traditional accompaniments (gf\*) £23 Roast loin of Venison with fermented cabbage, butternut fondant & blackberries (gf) £28.50 Pan-fried halibut, risotto, samphire, trumpet mushrooms and bouillabaisse sauce (gf) £24 Harts wild mushroom pasta (v) £18

#### Sides £4

Triple-cooked chips, Green beans & shallots, New potatoes with garlic, Broccoli and chilli

#### Desserts

Hart's homemade tart served with vanilla ice cream £8.50

Harts homemade Italian tiramisu £8.50

Chocolate fondant with hazelnut ice cream £9.50

Crème brule with mango sorbet £ 8.50 (gf)

Cheese & biscuits served with homemade chutney, celery & grapes (gf\*) £11.50

## SET MENU 2 courses £28 3 courses £36

Seasonal soup of the day with Hambleton Bakery Bread (gf\*) Chicken liver jammie dodger with apples and blackberries

\*\*\* Roast rump of beef, Yorkshire pudding & horseradish Hollandaise with traditional accompaniments (gf\*) Pan-fried monkfish, risotto, samphire, trumpet mushrooms and bouillabaisse sauce

> \*\*\* Hart's chocolate brownie with vanila ice cream Warm madeleines with citrus curd

Cheese & biscuits served with homemade chutney, celery and grapes (sup £4)

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. (gf) gluten free (gf\*) gluten free on request Extended Vegetarian and Vegan menus available upon request.
12.5% discretionary service charge will be added to bills.