

# HART'S KITCHEN

## A LA CARTE

### Starters

Tomato & basil soup with crème fraiche served with Hambleton Bakery bread (v) (gf\*) £7

Cold poached fillet of sea trout set in a sorrel jelly with green peppercorns & lemon zest,  
served with caper mayo (gf) £8.50

Hart's mixed vegetable salad (v) (gf) £7.50

Chicken liver parfait, cherries & toasted sourdough (gf) £8

### Mains

36 hour slow-cooked rib of beef (served pink) braised carrot,  
confit pink firs, carrot & ginger purée £26

Pan-fried fillet of seabream Niçoise (gf) £23.50

Stuffed globe artichoke with field mushrooms, tomatoes & Barigoule sauce (v) (gf) £16.50

Roast duck breast with spiced lentils, cherries & rainbow chard (gf) £20

### Sides

Triple cooked chips, Minted new potatoes, Green beans, Buttered cavolo nero £3.50

### Desserts

Warm chocolate pudding with raspberries & raspberry sorbet (v) £8.50

Warm madeleines served with English strawberries & elderflower cream (v) (gf\*) £8

Apricot & almond Hambleton Bakery tart served with vanilla ice cream (v) £8.50

Cheese & biscuits served with homemade chutney, celery & grapes (v\*) (gf\*) £9.50

**These menus are one time use only – so please keep hold of them during your visit.**

**We are supporting the Government's Track & Trace service by recording all contact details for 21 days.**

### **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.

(gf) gluten free (gf\*) gluten free on request (v) vegetarian (v\*) vegetarian on request.

**A 12.5% discretionary service charge will be added to all bills – Thank you**

