

HART'S KITCHEN

DECEMBER A LA CARTE

Available Monday to Thursday 12-2.30pm & 5.30pm-9.30pm
Friday & Saturday - 12-2.30pm & 5.30pm-10pm

Starters

Seasonal soup of the day served with Hambleton Bakery bread (v*) £7
Whipped chicken liver parfait, black figs & waldolf salad £8.50
Steamed clams, smoked bacon, sherry & angel hair pasta £9.95
Salad of beetroot, pine nuts & horseradish crème fraiche (v) £8.50

Mains

Roast sirloin of beef, hen-of-the-wood mushrooms, caramelised onions & hasselback pink firs £24.50
Poached fillet of halibut, parsnip purée, verjuice & golden sultanas £23
Roast partridge, butternut squash risotto, burrata cheese, trumpet mushrooms £23.50
Wild mushroom risotto with tarragon (v) £16.50

Sides

Triple cooked chips, Purple sprouting broccoli, Minted new potatoes, Green beans £3.50

Desserts

Spiced poached pear, pan perdu, salted caramel sauce & blackberries £8.50
Warm chocolate pudding with peanut ice cream £8.50
Warm madeleines & lemon curd £8
Hambleton Bakery almond & apricot tart served with ice cream £8.50
Cheese & biscuits served with homemade chutney, celery & grapes £9.50

SET MENU

2 courses £28 3 courses £35

Hart's smoked salmon, crème fraiche

Roast guinea fowl, Christmas accompaniments

Christmas pudding, orange & brandy cream

*Pre-theatre menu – Sunday to Thursday 5.30pm to 6pm.
Choose 2 courses from the set menu for £22 or 3 courses for £28*

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. Extended Vegetarian and Vegan menus available upon request.

12.5% discretionary service charge will be added to bills.