

THURSDAY, 29 OCTOBER 2015

# HARTS

## SNACKS, HOMEMADE PASTA, SALADS

Available 10:30am - 10:30pm

- Smoked salmon & Colwick cheese, Borodinsky 6.95
- The Rutland Pippin 4.50
- A cold pie of ham hock flavoured with apple & stilton
- Goat's cheese & red pepper quiche with salad (v) 6.50
- Tagliatelle with duck ragu, mushrooms & tarragon 7.25/14.50
- Quinoa salad with feta & lentils (v) 5.95
- Roast celeriac soup, truffle oil, puffed wild rice (v) 5.95
- Fish cakes, lemon & dill crème fraiche 6.50
- Basket of Hambleton Bakery bread 2.50

## SANDWICHES

Available 10:30am - 10:30pm

- Lincolnshire Poacher cheese toastie (v) 6.95
- Vera Oxby's egg & watercress (v) 5.95
- Classic BLT 7.95  
(add chicken 1.50)
- Hereford beef burger with triple cooked chips 9.95  
(add bacon or cheese 1.00)

## SIDE DISHES

- Ratte potatoes 3.25
- Minted seasonal greens 3.25
- Green beans & shallots 3.25
- Braised red cabbage 3.25
- Triple cooked chips 3.25
- Roast carrots & tarragon 3.25

## STARTERS

Available 12noon - 2.30pm & 6pm - 10pm

- Hart's seasonal salad (v) 7.50
- Morteau sausage salad, greens beans, celeriac remoulade 6.50
- Norfolk quail, braised red cabbage, parsley root puree, black pudding scotch egg 8.50
- Crispy lamb sweetbreads, garlic puree, sauce gribiche 8.50
- Smoked haddock & prawn risotto, spiced coconut sauce 7.95/14.25
- Whole Mediterranean prawns, saffron aioli 8.50
- Seared tuna carpaccio, aubergine, guacamole 9.95
- Wild mushroom fricassee, Vera Oxby poached egg (v) 7.95

## MAIN COURSES

Available 12noon - 2.30pm & 6pm - 10pm

- Roast rump of lamb, onion bulgur wheat, smoked bacon, celeriac puree, black cabbage 18.50
- Corn fed chicken breast, spelt & mushroom risotto, roasted mushroom, curly kale 16.50
- Sea bream, baked chicory, parmesan, pickled fennel & grapefruit 17.50
- Courgettes & peppers fried in tempura served on grilled halloumi, spiced lentils (v) 16.50
- Fillet of cod, chestnut mushrooms, baby leeks, butternut squash puree & puffed wild rice 16.95
- Braised lamb shoulder, aubergine caviar, spiced quinoa, burnt onions 13.95
- Hereford beef steak, parmentier potatoes, wild mushrooms & peppercorn sauce 24.95
- Rutland partridge, braised red cabbage, potato gratin, parsley root puree, game crisps 17.50
- Whole baby plaice, ratte potatoes, green beans, saffron hollandaise, tomato & capers 17.50

## DESSERTS & CHEESE

Available 12noon - 2.30pm & 6pm - 10pm

- Hart's fruit salad 7.50
- Pear parfait, liquorice, pear & liquorice sorbet 7.20
- Hart's ice cream of the day, crispy pigs ear 6.95
- Apple crumble soufflé, vanilla ice cream 7.25
- Hot chocolate fondant, pistachio ice cream 8.50
- Fig & Taleggio sandwich 7.95
- Selection of French & English Cheese 8.50

(v) Dishes suitable for vegetarians. If you have any allergies please make us aware. Alternatively, please ask for our Allergen Information Bible. A 12.5% discretionary service charge will be added to all bills.

## PLATS DU JOUR

Available:  
Lunch Monday to Saturday  
Dinner Monday to Thursday

- Monday – Homemade pasta, Bolognese sauce
- Tuesday – Wiener schnitzel, ratte potato salad
- Wednesday – Fritto Misto, arrabbiata sauce
- Thursday – Lamb tagine, pine nut & lemon  
cous cous
- Friday – Hart's fish & chips, tartare sauce
- Saturday – Slow roast pork belly, crackling &  
apple sauce

13.95

## TEA & COFFEE

- Espresso 2.50
- Cappuccino 3.00
- Double espresso 3.50
- Roast coffee 2.50
- 2 cup Cafetière 4.00
- Teas, fruit or herbal infusion 2.50
- Homemade petits fours 4.00