

LUNCH MENU

STARTERS

V Soup of the day (see Specials Board) served with warm crusty bread and butter (suitable for Vegetarians and Vegans, Gluten-free bread available on request)	6.00
Italian Cured Meats, Feta cheese, Sun-blushed Tomatoes, Red Pepper Dip, Olives and Charred Pitta Bread	8.50
Chicken, Apricots, Tarragon, Cranberries and Pancetta Terrine, Pear Chutney, Rustic Toast	7.50
Crispy Coconut & Lime Prawns, Mango & Sweet Chilli Sauce, Baby Leaf Salad	8.50
V Bread board and Olives Marinated with Garlic, Peppers and Rosemary, Balsamic Oil	5.50

SALADS AND LIGHT MEALS

	Starter size	Main size
Confit Duck, Beetroot and Smoked Lardons, Maple Syrup and Walnuts	8.00	13.50
Tuna Steak, Pan-seared in Sesame Oil, Sesame Seeds, Chicory Salad and fresh Salsa	8.50	15.00
Baked Salmon Fillet served on Tagliatelle with Creamy Feta and Cayenne, Fresh Pea shoots	8.00	14.00

SANDWICHES

On White or Brown Baguettes, Ciabatta or Wholemeal Rustic Deli Rolls

Please, SPECIFY your choice of Bread

(ALL SERVED WITH SALAD AND POTATO CHIPS)

Grilled Gammon, Lettuce, Tomato and Light Mayonnaise	7.50
Chicken, Lettuce, Tomato and Light Mayonnaise	7.50
Peppered Beef Pastrami, Pickle Gherkin and Smoked Applewood Cheddar	8.50
Cubano Special: Chopped Ham, Pulled Pork, Salami, Cheddar, Pickle Gherkin and Mild Mustard	8.50
V Roasted Peppers, Aubergines, Mozzarella, Pesto and Sundried Tomatoes	6.50
V Melted Brie, Onion Jam and Peppers	6.50
Chargrilled Steak and Onion Jam, shredded Iceberg Lettuce	8.50
Pulled Pork, glazed with Honey and Mustard, Gherkins and Apple Sauce	7.00
Honey and Mustard Glazed Ham, Dijon Mayonnaise, Mild Cheddar, Tomato and Iceberg Lettuce	7.00

V Broccoli and Carrot Potato Cakes, Pan fried Oyster Mushrooms, Blanched and Grilled Asparagus, Creamy Oxford Blue Sauce 12.00

V Mushrooms, Spinach, Brie, Hazelnut and Cranberries Wellington, served with Spring Onion Mash and Creamy Leeks 13.00

P&B CLASSICS

Beef and Ale Proper Pie, served with Mash Potato and Braised Cabbage, Rich Red Wine Gravy	13.00
Hart's Sausages and Mash, Sauté Onions, Fresh Peas and Gravy	13.00
Chargrilled Beef Burger, Pulled Pork, Tomato Relish, Bacon, Mild Cheddar, Fresh Tomato, Fresh Onion Rings, Lettuce, served with Leaf Salad and Chips	13.00
Honey and Mustard glazed Ham, fried Eggs, Peas and Chips	12.00
V Havana Style Vegetarian Burger, Onion Jam, Melted Cheese, Lettuce and Tomato, Sweet Potato Fries	11.00
Crispy Beer Battered Haddock Fillet, Mushy Peas and Tartar Sauce, Hand-Cut chips	13.00

SIDE DISHES

Hand-Cut Thick Chips 3.00 * Sweet Potato Fries 3.00 * Spicy Potato Wedges 3.00 * Garlic Bread 3.00 * Cheesy Garlic Bread 3.50 * Crispy Onion Rings 3.00 * Roasted Root Vegetables 3.00 * Green Leaf Salad 3.00 * Bread and Butter 2.00

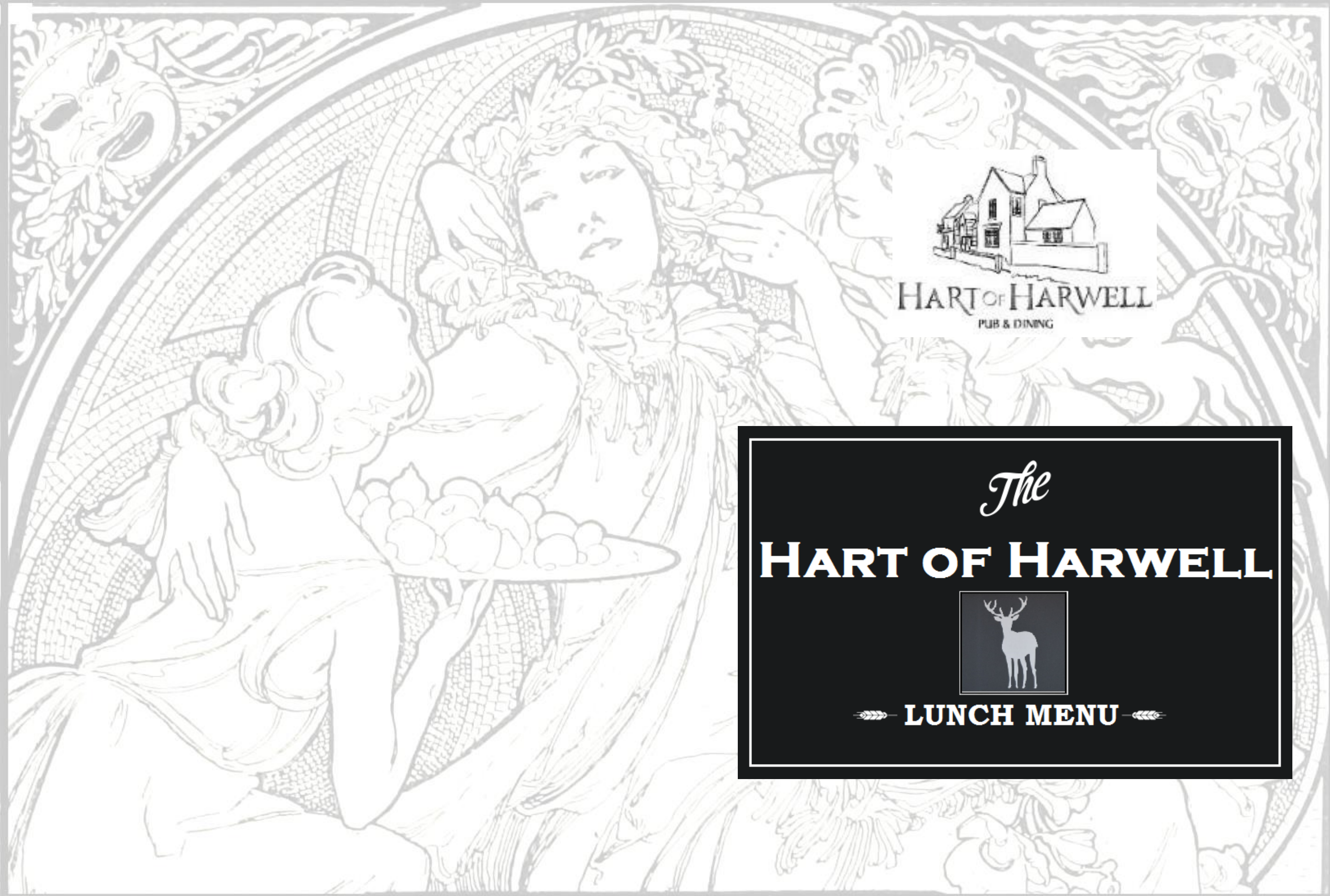
DESSERTS

New York Baked Cheese Cake, Blood Orange Sorbet	6.50
White Chocolate Raspberry Meringue Roulade, Raspberry Sorbet	6.50
GF Chocolate Brownie, Chocolate Ice Cream and Chocolate Sauce	6.50
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Pod Ice cream	6.50
Caramelised Lemon Tart, Champagne Sorbet	6.50
Selection of Ice cream and Sorbets (Sugar-free Vanilla Ice cream available on request)	6.00

PLEASE, LET US KNOW OF ANY FOOD ALLERGIES UPON PLACING YOUR ORDER

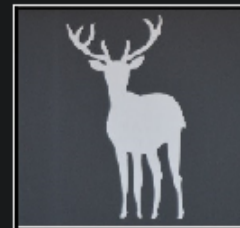
Thank You for voting us every year!





HART OF HARWELL
PUB & DINING

The
HART OF HARWELL



— **LUNCH MENU** —

