

# SUNDAY 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
Chicken, Apricots, Tarragon, Cranberries and Pancetta Terrine, Pear Chutney, Rustic Toast	7.50
V Baked Rosemary and Garlic Infused Camembert served simply with toasted Ciabatta and Cranberry Sauce (to share)	12.00
Crispy Coconut & Lime Prawns, Mango & Sweet Chilli Sauce, Baby Leaf Salad	8.50
V Bread board with Olives Marinated with Garlic, Peppers and Rosemary, Balsamic Oil	5.50

## TRADITIONAL SUNDAY ROASTS

We are Slow-Cooking our Meats (Beef, Pork and Lamb) for 18 hours, starting every Saturday at 6 pm until Sunday noon

All our Roasts are served with Rosemary and Thyme Roasted Potatoes, Yorkshire Pudding, Steamed Vegetables and Red Wine Gravy

Choose from:	21 Days Matured Sirloin of Beef	14.50
	Pork Loin, Crackling, Meaty Stuffing	13.50
	Minted Leg of Lamb	13.50
	Lemon-Thyme Chicken Half	13.00
	2 Meat Roast	14.00
	3 Meat Roast	15.00

Please, SPECIFY your choice of SAUCES: Creamed Horseradish, Colman's English Mustard, Mint Sauce, Redcurrant Jelly or Cranberry Sauce

## PUB CLASSICS

Hart's Sausages and Mash, Sauté Onions, Fresh Peas and Gravy	13.00
Crispy Beer Battered Haddock Fillet, Mushy Peas and Tartar Sauce, Hand-Cut chips	13.00
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

## 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
Cheese Board and Biscuits: Selection of Mature Cheddar, French Brie, Oxford Blue, Grapes and Walnuts	8.00

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

*Thank You for voting us every year!*



Have you tried our Weekly Offers?

**Burger & FREE PINT**  
OR A GLASS OF HOUSE WINE  
**TUESDAYS**  
OFFER AVAILABLE EVERY TUESDAY EVENING  
HART OF HARWELL

**WEDNESDAY NIGHT**  
AT  
The Hart of Harwell  
**STEAK NIGHT**  
\*VENISON\* BEEF FILLET \*SIRLOIN\* RIBEYE\*  
**FREE**  
GLASS OF WINE WITH EVERY STEAK

**EARLY BIRD OFFER**  
**Monday to Thursday**  
From 6 pm to 7 pm  
Order ANY Main Course from our  
PUB CLASSICS section  
and pay ONLY  
**£10.00**



*The*  
**HART OF HARWELL**



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