

A- LA- CARTE 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
V Rosemary & Garlic infused Camembert, served simply with Cranberry sauce and toasted Ciabatta Bread	12.00
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

MAIN COURSES

Chargrilled 9oz 21 Days Matured Sirloin Steak, Crispy Onion Rings, Grilled Tomato, Flat Mushrooms, Thick Hand-Cut chips and a choice of Garlic Butter and Herbs, Creamy Peppercorn or Stilton Sauce	19.50
Boneless Half Duck, Stir-Fry Pak Choi and Peppers, Dauphinoise Potato, Red Wine and Figs Sauce	17.00
Slow cooked and Grilled Pork Loin, Fried Black Pudding, Creamy Mustard Mash, Roasted Apple and Red Cabbage , Honey and Cider Gravy	14.50
Smoked Bacon Wrapped Chicken Breast, filled with Mushroom and Spinach, served with Mash Potato, Maple Syrup glazed and Roasted Root Vegetables and Cranberry Sauce	14.00
Slow cooked Minted Lamb Steak, Dauphinoise Potato, Carrot and Swede Puree, Red Wine, Redcurrant Jelly and Balsamic Reduction	16.00
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
Crisp Chicken Burger, Bacon, Lettuce and Fresh Tomato, Lemon Mayonnaise, served with Leaf Salad and Chips	12.00
V Havana Style Vegetarian Burger, Onion Jam, Melted Cheese, Lettuce and Tomato, Sweet Potato Fries	12.00
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
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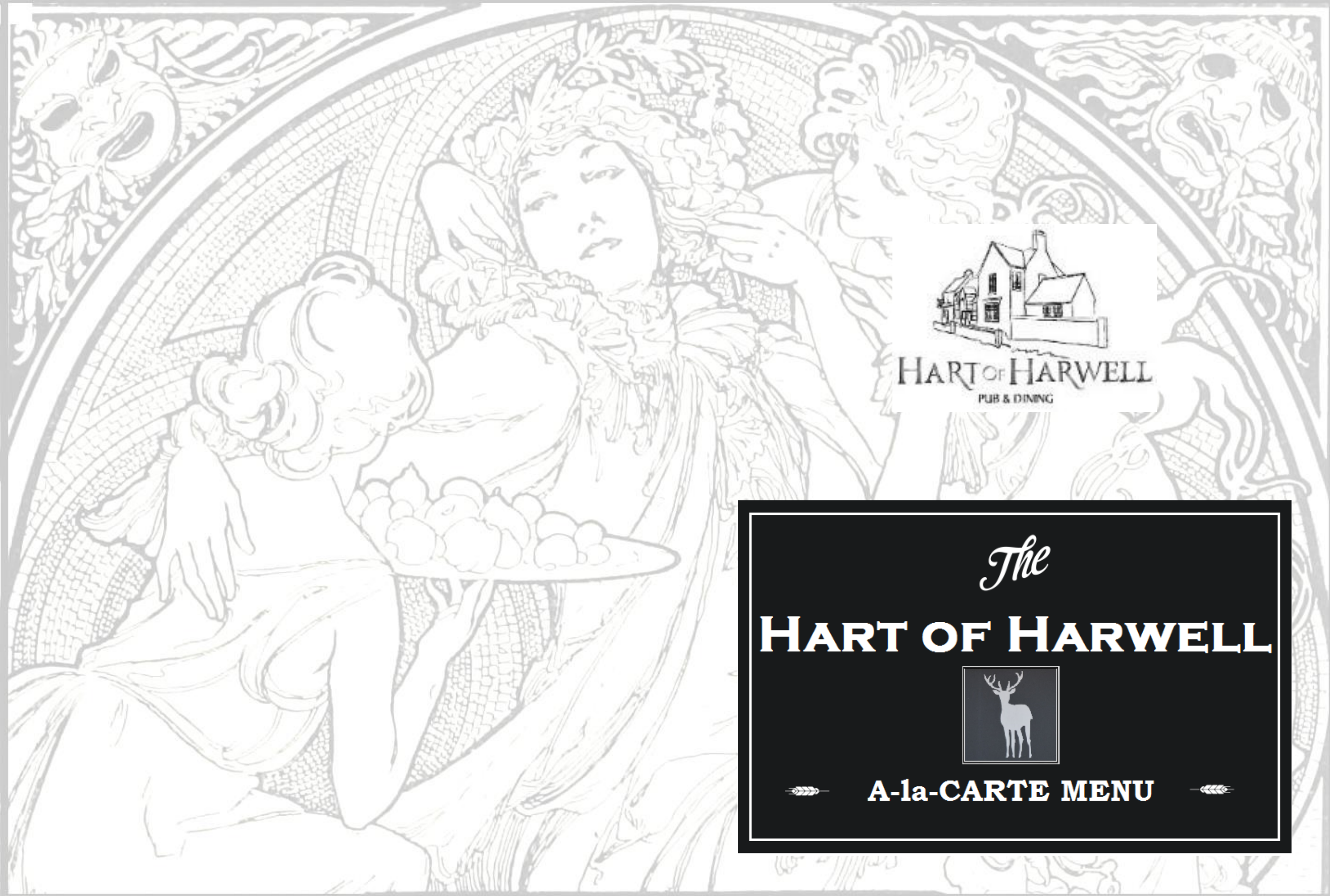
DESSERTS

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)	6.50
Cheese Board and Biscuits: Selection of Mature Cheddar, French Brie, Oxford Blue, Grapes and Walnuts	8.50

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

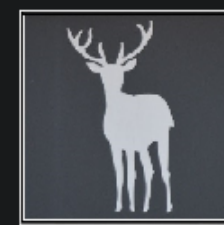
Thank You for voting us every year!





HART OF HARWELL
PUB & DINING

The
HART OF HARWELL



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