



SAMPLE SUNDAY LUNCH MENU

Caramelised onion soup, nigella seed, yoghurt
(D)

Terrine of confit Aylesbury duck leg, caramelised onion, pickled mushrooms
(SD, D)

Lemon verbena and fennel seed cured sea trout gravlax, beetroot flavours, lemon gel
(F, D, E, SD, MU)

Twice baked cheese soufflé, cherry compote, candied walnuts, rocket, balsamic vinegar,
(D, G, E, N, SD)

xxx

*Roast sirloin of Oxfordshire beef, roast potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire pudding, red wine jus*
(G, E, D, SD)

Breast of Cotswold white chicken, rosti potato, glazed carrot, spinach, chicken jus
(D, SD, G)

Pan seared fillet of hake, spaghetti leeks, sun blush tomatoes, new potatoes, mussel cream sauce
(F, D, M, SD)

Pea and broad bean risotto, parmesan crisp, poached egg
(E, SD, D)

xxx

Peach melba pavlova, raspberry sorbet
(E, D, SD, G)

Chocolate delice, salted caramel ice cream
(D, G, E, N, S, SE)

Exotic fruit parfait, coconut sable, pineapple, mango and chilli salsa
(D, E, G, N)

British cheese selection, apple and cider chutney, celery, grapes, biscuits
(D, SD, CE, G, N, E, SE, S)

Three Course Lunch £41.00
Coffee and Hartwell Sweetmeats £5.50

Allergen Key

(G) Contains gluten	(M) Contains molluscs
(CE) Contains celery	(MU) Contains mustard
(E) Contains eggs	(N) Contains nuts
(L) Lupin	(P) Contains peanut
(D) Contains dairy	(SE) Contains sesame
(SD) Contains sulphites	(S) Contains soya
(C) Contains crustaceans	(F) Contains fish
	(V) Vegetarian

Allergens and Special Diets

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account



SELECTED WINES

CHAMPAGNE & SPARKLING WINE BY THE GLASS

	125	BTL
Prosecco, Bel Canto Extra dry, DOC, Veneto	9.50	47
Dinton Folly, Buckinghamshire, England	12	70
Palmer, Brut Reserve, Reims	14	75

WHITE WINE BY THE GLASS

	125	175	BTL
Chardonnay, Bushranger 2018 <i>South Eastern Australia</i>	6	8	30
Macon Villages, Les Chenevieres, 2016 <i>Burgundy, France</i>	9	12	50
Chenin Blanc, Niel Joubert Byter, 2018 <i>Paarl, South Africa</i>	8	10	37
Verdejo, Tres Altas, 2018 <i>Chile</i>	7	9	32
Sauvignon Blanc, Mount Vernon, 2018 <i>New Zealand</i>	10	13	50

RED WINE BY THE GLASS

	125	175	BTL
Shiraz, Bushranger, 2018 <i>South Eastern Australia</i>	6	8	30
Chateau Garreau, Superior, 2015 <i>Bordeaux, France</i>	9	13	47
Malbec, Bodega Norton, 2018 <i>Argentina</i>	8	12	44
Rioja Crianza, Castillo de Clavijo, 2015 <i>Rioja, Spain</i>	8	11	41
Pinot Noir, Apaltagua, Coleccion, 2018 <i>San Antonio Valley, Chile</i>	9	12	46

ROSE BY THE GLASS

	125	175	BTL
Pinot Grigio Rosé, 2018 <i>Veneto, Italy</i>	7	9	34

WHITE BY THE BOTTLE

127	Petit Chablis, Château de Maligny, Durup Père & Fils, Burgundy, France	2017	50.00
051	Mouton Cadet, Baron Philippe de Rothschild, Bordeaux, France	2016	41.00
376	Vin de Savoie, L'Orangerie, Domaine Phillipe & Fr.Tiollier, France	2013	40.00
312	Grenache Sauvignan, Les Terrasses, Ardèche, Southern, France	2012	35.00
371	Wesses Hills, Severn Vale, Somerset, England	2017	37.00
360	Vinho Verde, Casal de Ventozela, Portugal	2018	35.00
469	Sauvignon Blanc, Nyala, Western Cape, South Africa	2018	36.00
376	Chardonnay, Freestone Vineyards, Joseph Phelps, Sonoma Coast, CA, US	2016	95.00
409	Pinot Gris, Pulenta Estate, Argentina	2016	38.00
351	Rioja Blanco, Conde de Valdemar, Bodegas Valdemar, Rioja, Spain	2017	37.00

RED BY THE BOTTLE

325	Pinot Noir, Incanta, Romania	2019	32.00
057	Château Ricaud, Cote de Bordeaux, Medoc, France	2014	50.00
093	Pauillac, Barons de Rothschild, Pauillac, France	2016	65.00
248	Côtes du Rhône, Domaine Saint Gayan, Southern Rhône, France	2016	41.00
217	Fleurie, Clos des Quatre Vents, Georges Duboeuf, Beaujolais, France	2017	57.00
463	Cabernet Sauvignon, Deakin Estate, Red Cliffs, Victoria, Australia	2017	38.00
358	Tempranillo, ABBA, Francisco Casas, Camparon, Spain	2014	56.00
339	Sangiovese, Morello di Scansano, La Mozza "I Perazi", Italy	2014	50.00
359	Brolo, Campofiorin, Oro Masi, Italy	2014	60.00
460	Pinot Noir, Torea Oystercatcher, Marlborough, New Zealand	2017	50.00

ROSE BY THE BOTTLE

274	Sancerre, Domaine André Neveu, Loire Valley France	2017	45.00
275	Whispering Angel, Caves d'Esclans, Côtes de Provence, France	2019	65.00

To see the full wine list, please let your waiter know and we will happily email you a copy

A discretionary 12.5% service charge will be added to your final account