

HARTNOLL HOTEL



Sample Sunday Lunch Menu

Starter £6.95 Main Course £13.95 Desserts £6.95

Roasted Tomato Soup with Home Made Bread **(G,E,C,D)**

Prawn and Crayfish Salad, Tomatoes, Cucumber Ribbons, Marie Rose Sauce **(M,E,CC)**

Vine Tomato and Halloumi Salad with Olives and Basil Pesto **(D,N)**

Chicken Liver Parfait, Smoked Garlic Chutney with Toasted Sourdough **(SD,C,G,D,E)**

Smoked Trout Mousse, Capers, Red Onion, Lemon and Horseradish Mayonnaise **(F,SD,E)**



Roast Beef, Crispy Roast Potatoes, Yorkshire Pudding and Beef Jus **(SD,E,G,C)**

Roast Pork, Crispy Roast Potatoes, Sage and Onion Stuffing, Yorkshire Pudding and Sage Jus **(SD,C,E,G)**

Homemade Potato and Herb Gnocchi, Heritage Tomatoes,
Edamame Beans, Wild Rocket and Sauce Vierge **(D,G,E)**

Pan Fried Sea Bream, New Potatoes, Leeks and Samphire, Fish Veloute **(D,SD,F)**

Whole Grilled Lemon Sole, New Potatoes, Herb Salad, Capers and Lemon Butter **(D,SD,F)**

*All Served with Cauliflower Cheese and Seasonal Vegetables **(D,G)***



Sticky Toffee Pudding, Toffee and Pecan Sauce, Vanilla Ice Cream **(D,G,E,N)**

Poached Pear, Vanilla Parfait, Almond Granola **(SD,D,E,N,G)**

Chocolate Brownie, Strawberry Ice Cream and Warm Chocolate Sauce **(D,G,E)**

Autumn Berry Eton Mess **(D,E)**

Selection of Ice Creams and Sorbets **(D,G,E)**

West Country Cheese Board **(D,G,E,C,SD,SS)**

Cornish Blue, Mature Cheddar, Goats Cheese and Somerset Camembert
With Chutney, Celery, Grapes and Biscuits..... (£1.95 supplement)

Hartnoll Hotel Menu Allergen Key

G- Gluten
S- Soya
N- Nuts
SD- Sulphur Dioxide

C- Celery
CC- Crustaceans
M- Mustard
E- Eggs
L- Lupin

MS- Molluscs
P- Peanuts
SS- Sesame
D- Dairy