

HARTNOLL HOTEL



Dinner Menu

Starters

Soup of The Day with Home Made Bread
£8.50 (G,C,D)

Smoked Chicken and Duck Terrine, Pumpkin & Fennel Seed Dukkah, Date Puree,
Confit Duck Leg Bon Bon & Chicken Jus Dressing
£11.50 (C,D,E,SD,M)

Pan Seared Brixham Scallops, Curried Parsnip Puree, Apple & Micro Herb Salad,
Pickled Kohlrabi, Onion, Smoked Almond & Pine Nut Podi
£12.50 (SD,SS,MS,D,N)

Baked Somerset Capricorn Goats Cheese, Candied Walnuts, Apple,
Pickled Celeriac, Golden Raisins, Red Onion Marmalade & Sour Dough Toasts
£11.00 (G,SD,D,N,C)

Glazed Free Range Foie Gras Ballotine, Quince Jelly, Heritage Beetroot Salad,
Beetroot Glaze, Wild Mushrooms à la Grecquè & Brioche Toasts
£12.00 (D,SD,G)

Hot Smoked Severn & Wye Salmon, Spiced Baby Figs, Quails Eggs, Horseradish Mayo,
Lemon Oil, Toasted Black Sesame, Baby Sorrel Salad
£11.00 (SD,SS,E,D,F)

Mains

West Country Beef Burger, Smoked Bacon, West Country Gruyere Cheese,
Spiked BBQ & Maple Sauce, Hartnoll Coleslaw & French Fries
£18.50 (SD,M,G,E,SS,C,D)

Pan Fried Sea Bream, Violet Potatoes, Rouille Mayonnaise, Samphire,
Steamed Mussels & Clams, Bouillabaisse Sauce
£21.50 (D,SD,F,C,MS)

Slow Cooked Somerset Pork Belly, Apple Puree, Crackling Crumble, Black Pudding,
Parsnip Crisps, Fondant Potato, Kale, Sage & Calvados Jus
£21.50 (D,SD,C,G,S)

Roasted Devon Lamb Rump, Sweet Potato & Black Garlic Rösti, Smoked Bacon,
Samphire, Cumin and Red Currant Sauce
£23.50 (D,SD,M)

Pan Roasted Cornish Halibut, Cucumber, Potato & Dill Fricassee, Brown Shrimp Butter,
Baby Herbs, Light Chicken Velouté
£21.50 (F,D,SD,C,CC)

Locally Reared 28 Day Dried Aged Steak, Field Mushrooms, Roasted Red Onion, Grilled Vine
Tomatoes, Burnt Onion Puree & Hand Cut Chips.

10oz Ribeye £31.50 (D) 8oz Fillet £38.00 (D)

A discretionary 10% service charge is added to the bill which is equally shared between the staff.

Side Orders

Garden Salad	£4.50 (M,C,SD)
Vine Tomato & Mozzarella Salad	£8.50 (SD,D)
Beer Battered Onion Rings	£4.50 (D,G,F,E)
Buttered Green Beans & Almonds	£5.00 (D,N)
Mixed Seasonal Vegetables & Greens	£5.00 (D)
Carrots in Orange and White Wine	£5.00 (D,SD)
Home Cut Chips	£4.50
French Fries	£4.50
Peppercorn Sauce	£3.50 (D,SD)
Blue Cheese Sauce	£3.50 (D)

Desserts

Glazed Lemon Tart, Candied Lemon, Blackcurrant Sorbet, Burnt Mini Meringues
£8.50 (D,E,G,SD)

Our Sommeliers Dessert Wine recommendation to accompany this dish:
‘Elysium’ Black Muscat, 2016

Blueberry Buckle, Vanilla Creme Anglaise, Blueberry & Rum Compote,
Vanilla Ice cream
£8.50(D,E,SD,G)

Our Sommeliers Dessert Wine recommendation to accompany this dish:
‘Elysium’ Black Muscat, 2016

Dark Chocolate & Orange Marquise, Confit Orange, Honeycomb Ice Cream,
Bitter Chocolate Crumb, Orange Crisps
£8.50 (D,E,G,SD)

Our Sommeliers Dessert Wine recommendation to accompany this dish:
Muscat de Beaumes de Venise 2015

Apple Bavarois, Toffee Sauce, Candied Walnuts, Butter Scotch Fudge, Tuille Biscuits
£8.50 (D,E,SD,G,N)

Our Sommeliers Dessert Wine recommendation to accompany this dish:
‘Vina Casas Del Bosque’ Late Harvest Riesling 2015

Selection of Ice Creams and Sorbets with Crushed Meringues and Berries
Two scoops £5.50 Three Scoops £7.50 (D,G,E)

Ice Creams

Vanilla
Rum and Raisin
Honeycomb
Chocolate
Salted Caramel

Sorbets

Lemon
Blackcurrant
Mango & Passion Fruit
Raspberry

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Selection of West Country Cheese's
 With Chutney, Apple, Celery, Grapes & Biscuits
 £12.50 (D,G,E,C,SD,SS)

Bruton Brie

Guernsey Cow's Milk Brie, Creamy soft cheese, Full in Flavour Made in Somerset

Baby Baronet

washed rind cheese from Wiltshire that rivals its Alpine cousins, with a full bodied, rich, rounded flavour.
 It has to be eaten with the rind to be best enjoyed

Twanger cheddar

Very Strong Somerset Cheddar, Matured for 24 Months, Full flavoured and delicious

Helford Cornish blue

Rich and Creamy, Sweet Flavour, with a Tangy Finish. Hand made in Cornwall

Rosary Goats Cheese

Creamy & Sweet with a Citrus finish. Made with Goats Milk from Dorset

Dessert Wines & Ports

	50ml	100ml	½ Bottle	Bottle
Muscat de Beaumes de Venise 2015	-	£5.75	-	£29.95
Château de Malle, 2003	-	-	-	£80.00
'Elysium' Black Muscat, 2016	-	£6.75	£25.00	-
'Paul Gluver' Late Harvest Riesling, 2014	-	-	£25.00	-
'Vina Casas Del Bosque' Late Harvest Riesling 2015		£7.50	£28.00	-
Churchill's Port	£4.35	-	-	-
Warre's Port	£5.35	-	-	-

If you have a food allergy or specific dietary requirement please speak to a member of staff

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

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