

# MAIN MENU

## NIBBLES

### Houmous <sup>(VGN)</sup>

harissa, red pesto,  
charred flatbread  
5.50

### Warm Sourdough <sup>(V)</sup>

olive oil, The Estate  
Dairy's cultured butter  
4.50

### Olives <sup>(VGN)</sup>

4.00

## SMALL PLATES

### Garlic Bread

4.25 | with cheese 5.95

**Crispy Squid**, homemade tartare

8.75

**Fried Buttermilk Chicken**, crispy chicken thighs, smoked chilli ketchup, jalapeños

8.50

**Sticky Char Siu BBQ Ribs**, tender pork ribs glazed in Char Siu sauce

9.25

**Crispy Halloumi**, <sup>(V)</sup> heritage chilli jam

7.25

**Soup of the Day**, <sup>(V)</sup> The Estate Dairy's cultured butter, toasted sourdough

6.50

**Baked Camembert**, <sup>(V)</sup> honey drizzle, thyme, red onion marmalade, toasted sourdough, *serves 2-3*

13.25

**Bruschetta**, <sup>(VGN)</sup> semi-dried tomatoes, red pesto, tomato sherry dressing, toasted sourdough

9.00

**Chicken Liver Pâté**, apricot & cranberry chutney, toasted brioche

8.25

**Smoked Haddock & Salmon Fishcake**, creamed leeks, poached free-range egg, hollandaise sauce

9.25

## LARGE PLATES

**Beer-battered Fish & Chips** sustainably sourced Atlantic cod, *reg 16.25 sp 12.95*  
triple cooked chips, mushy peas, homemade tartare

**Bread & Butter 1.50** **Chip Shop Curry Sauce 1.50**

**Steak & Ale Pie**, shortcrust pastry filled with Yorkshire grass fed beef braised in Robinsons Unicorn ale, with fresh seasonal vegetables, chunky chips & gravy 16.25

**Maple Glazed Pork Chop**, chorizo and cheddar croquette, charred tenderstem broccoli, potato terrine, mustard sauce 16.75

**'Meatball' Penang Curry**, <sup>(VGN)</sup> plant based 'meatballs' in a fiery aromatic coconut sauce with cauliflower, green beans, mangetout, peppers with basmati rice and mini naan bread 15.00

**Pan-fried Chicken Breast**, sautéed potatoes, chorizo, spinach, semi-dried tomato tapenade, charred tenderstem broccoli, saffron aioli 16.95

**Grilled Chicken Caesar Salad**, chargrilled chicken supreme, baby gem leaves, croutons, shaved Grana Padano cheese & classic Caesar dressing 14.95

**Pan-roasted Sea Bass**, crushed new potatoes, charred tenderstem broccoli, white wine & shallot cream sauce 17.95

**Spinach, Aubergine & Harissa Burger**, <sup>(VGN)</sup> a smoky harissa, spinach & aubergine burger on a bed of fresh gem lettuce, served in a toasted bun with skinny fries and our sriracha mayonnaise 13.95

**Cheese & Bacon Burger**, Cheddar cheese, smoked streaky bacon, tomato & caramelised onion chutney, skinny fries, smoked chilli ketchup, garlic mayonnaise 16.75

**Bourbon BBQ Chicken Burger**, grilled chicken breast, Bourbon BBQ sauce, grilled bacon, melted cheese, onion rings & chunky chips 15.95

**Lasagne**, braised beef in a homemade ragu, layered with creamy bechamel sauce, served with salad and garlic bread 16.95

**Sticky Char Siu BBQ Rack of Ribs**, a full rack of deliciously tender pork ribs, glazed in Chinese Char Siu sauce, paired with seven spice fries & homemade kimchi slaw 22.95

## HAND-STRETCHED PIZZAS

**Pepperoni**, pepperoni, salami, marinated Mozzarella, jalapeños, red chillies 13.50

**Margherita**, <sup>(V)</sup> marinated Mozzarella, semi-dried tomatoes, basil 11.00  
*Vegan option available upon request*

**Caprino Goat's Cheese**, Roquito pearl peppers, red onion marmalade, marinated Mozzarella, basil pesto, rocket 13.25

**Pollo Peperoncino**, spicy chilli chicken, Roquito pearl peppers, marinated Mozzarella, goat's cheese, red onion 13.50

**Chicken New Yorker**, Sliced chicken breast, bacon strips & Bourbon BBQ sauce 13.95

**Festa Della Carne**, chorizo Ibérico, pepperoni, beef ragù, marinated Mozzarella, prosciutto ham 14.25

### ADD A TOPPING

**Mozzarella** <sup>(V)</sup>, **Olives**, **Goat's Cheese** <sup>(V)</sup>, **Brie** <sup>(V)</sup>, **Jalapeños** 1.50

**Spicy Chilli Chicken**, **Chorizo Iberico**, **Beef Ragù**, **Prosciutto Ham** 2.50

*Takeaway option available on all pizzas*

## STEAKS

Served with roasted onion, confit tomato, chunky chips and king oyster mushroom

**10oz Sirloin** 26.00

**8oz Fillet** 35.00

**10oz Rump** 19.50

### ADD A SAUCE

**Béarnaise** 2.50

**Green Peppercorn** 2.50

### ADD A SIDE

**Ultimate Mac & Cheese** 5.95  
chorizo, truffle oil, crème fraîche, Cheddar cheese, mozzarella

**Green Salad** <sup>(V)</sup> herby Dijon dressing, shaved Italian hard cheese 3.00

**Charred Tenderstem Broccoli** <sup>(VGN)</sup> 4.00  
toasted chilli seeds

## ON THE SIDE

**Ultimate Mac & Cheese** chorizo, truffle oil, crème fraîche, Cheddar cheese, mozzarella 5.95

**Charred Tenderstem Broccoli** toasted chilli seeds 4.00

**Green Salad** <sup>(V)</sup> herby Dijon dressing, shaved Italian hard cheese 3.00

**Chunky Chips** <sup>(VGN)</sup> 3.95

**Seasoned Skinny Fries** <sup>(VGN)</sup> 3.95

**Beer Battered Onion Rings** <sup>(V)</sup> 4.00

**Truffle & Cheese Fries** <sup>(V)</sup> 4.75

**Bread & Butter** 1.50

**Chip Shop Curry Sauce** 1.50



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## DESSERTS

<b>Sticky Toffee Pudding</b> , <sup>(v)</sup> toffee sauce, toffee honeycomb, caramel fudge ice cream	7.75
<b>Chocolate &amp; Cherry Torte</b> , <sup>(vgn)</sup> vanilla ice cream	7.75
<b>Vanilla Crème Brûlée</b> , <sup>(v)</sup> lemon shortbread	7.45
<b>Brownie</b> , gooey brownie, Chantilly cream & Amaretto cherries with homemade chocolate sauce	7.45
<b>Loaded Meringue</b> , large meringue, topped with whipped cream, raspberry ripple ice cream and forest fruits in sauce	8.95
<b>Chocolate Truffle Cheesecake</b> , served with whipped cream	7.95

## HOT DRINKS

<b>Americano</b>	3.25
<b>Cappuccino</b>	3.40
<b>Babyccino</b>	2.00
<b>Flat White</b>	3.50
<b>Latte</b>	3.40
<b>Mocha</b>	3.40
<b>Espresso</b>	3.00
<b>Double Espresso</b>	3.50
<b>Hot Chocolate</b>	3.50
<b>English Breakfast Tea</b>	3.10
<b>Speciality Teas</b>	3.10

## SANDWICHES

Served with seasoned skinny fries  
Available Monday to Saturday 12pm to 5pm

<b>Chicken &amp; Smoked Streaky Bacon</b> , little gem lettuce, sun-dried tomato mayonnaise	11.00
<b>Beer-Battered Fish Goujon</b> , homemade tartare sauce, shredded little gem lettuce, shaved Italian cheese	11.00
<b>French Brie</b> , <sup>(v)</sup> apricot & cranberry chutney, little gem lettuce	11.00
<b>Grilled Rump Steak</b> , crispy shallots	13.00

## LUNCH & EARLY EVENING SET MENU

Available Monday - Friday  
12pm - 5pm

2 courses for 15.00  
3 courses for 18.50

See menu for details

### FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

**(v) - vegetarian (vgn) - vegan (sp) - small portion**  
**All weights stated are approximate prior to cooking**



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