

MAIN MENU

NIBBLES

Houmous ^(VGN)

harissa, red pesto,
charred flatbread
5.50

Warm Sourdough ^(V)

olive oil, The Estate
Dairy's cultured butter
4.95

Olives ^(VGN)

4.00

SMALL PLATES

Garlic Bread

4.95 | 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, ^(V) heritage chilli jam

7.95

Soup of the Day, ^(V, GEA) The Estate Dairy's cultured butter, toasted sourdough

6.50

7 Spice Tempura Prawns, spiced king prawns, deep-fried in a light, crispy batter & served with a bowl of Japanese citrus ponzu dipping sauce, prawn crackers & a crunchy Asian salad

9.00

Bruschetta, ^(VGN, GEA) shallots, cherry tomatoes, balsamic dressing, toasted sourdough

8.50

Chicken Liver Pâté, ^(GEA) Welsh plum chutney, toasted sourdough

9.00

Smoked Haddock & Salmon Fishcake, salad & tartare sauce

9.25

LARGE PLATES

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

Bread & Butter ^(GEA) 1.50 **Chip Shop Curry Sauce** 1.50

Steak & Ale Pie, 12 hour slow braised beef, roast carrot, caramelised onion in a Robinsons Unicorn ale gravy with fresh seasonal vegetables, chunky chips & gravy 16.95

Maple Glazed Pork Chop, chorizo and cheddar croquette, French green beans, potato terrine, mustard sauce 18.95

'Meatball' Penang Curry, ^(VGN, GEA) plant based 'meatballs' in a fiery aromatic coconut sauce with cauliflower, green beans, mangetout, peppers with basmati rice & mini naan bread 15.95

Pan-fried Chicken Breast, ^(GF) sautéed potatoes, chorizo, spinach, semi dried tomato tapenade, French beans, saffron aioli 16.95

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

Chilli Beef Salad, crispy battered beef strips with a sweet chilli sauce on a base of fresh salad 15.95

Pan-roasted Sea Bass, ^(GF) crushed new potatoes, French green beans white wine & shallot cream sauce 17.95

Spinach, Aubergine & Harissa Burger, ^(VGN) 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, ^(GEA) Cheddar cheese, smoked streaky bacon, tomato & caramelised onion chutney, skinny fries, smoked chilli ketchup, garlic mayonnaise 16.75

Bourbon BBQ Chicken Burger, ^(GEA) grilled chicken breast, Bourbon BBQ sauce, grilled bacon, melted cheese, onion rings & chunky chips 15.95

Mushroom Taglioni, ^(V) sautéed wild mushrooms with fresh taglioni pasta in a white wine, garlic & cream sauce 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

ON THE SIDE

Ultimate Mac & Cheese chorizo, truffle oil, crème fraîche, Cheddar cheese, mozzarella 7.95

Green Salad ^(V, GF) herby Dijon dressing, shaved Italian hard cheese 4.00

Chunky Chips ^(VGN, GF) / **Seasoned Skinny Fries** ^(VGN, GF) 3.95

Beer Battered Onion Rings ^(V) 4.00

Truffle & Cheese Fries ^(V, GF) 4.75

Bread & Butter ^(GEA) 1.50

Chip Shop Curry Sauce 1.50

STEAKS

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

10oz Sirloin ^(GF) 26.00

8oz Fillet ^(GF) 35.00

10oz Rump ^(GF) 19.50

ADD A SAUCE

Béarnaise ^(GF) 2.50

Green Peppercorn ^(GF) 2.50

ADD A SIDE

Ultimate Mac & Cheese chorizo, truffle oil, crème fraîche, Cheddar cheese, mozzarella 7.95

Green Salad ^(V, GF) herby Dijon dressing, shaved Italian hard cheese 4.00

HAND-STRETCHED PIZZAS

Pepperoni, pepperoni, salami, marinated mozzarella, jalapeños, red chillies 14.50

Margherita, ^(V) marinated mozzarella, semi-dried tomatoes, basil
Vegan option available upon request 12.00

Caprino Goat's Cheese, ^(V) Roquito pearl peppers, red onion marmalade, marinated mozzarella, basil pesto, rocket 14.95

Pollo Peperoncino, spicy chilli chicken, Roquito pearl peppers, marinated mozzarella, goat's cheese, red onion 14.50

Chicken New Yorker, sliced chicken breast, bacon strips & Bourbon BBQ sauce 14.50

Festa Della Carne, chorizo Ibérico, pepperoni, beef ragù, marinated mozzarella, prosciutto ham 14.50

ADD A TOPPING

Mozzarella ^(V), **Olives** ^(V), **Jalapeños** ^(V) 2.00

Goat's Cheese ^(V), **Brie** ^(V), **Chorizo Ibérico**, 2.50

Spicy Chilli Chicken, **Beef Ragù**, **Prosciutto Ham**

Takeaway option available on all pizzas



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DESSERTS

Sticky Toffee Pudding , ^(V, GF) toffee sauce, toffee honeycomb, caramel fudge ice cream	7.75
Chocolate & Cherry Torte , ^(VGN) vanilla ice cream	7.75
Vanilla Crème Brûlée , ^(V) lemon shortbread	7.45
Brownie , ^(V, GF) gooey brownie, Chantilly cream & Amaretto cherries with homemade chocolate sauce	7.45
Loaded Meringue , large meringue, topped with whipped cream, raspberry ripple ice cream and forest fruits in sauce	8.95
Salted Caramel Cheesecake , served with whipped cream	7.95

HOT DRINKS

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

SANDWICHES

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

Cajun Chicken , little gem lettuce, Cajun mayonnaise	11.00
Beer-Battered Fish Goujon , homemade tartare sauce, shredded little gem lettuce, shaved Italian cheese	11.00
Grilled Cheese , ^(V) garlic butter, mozzarella, Cheddar	11.00
Grilled Cheese & Mushroom , ^(V) miso sautéed wild mushroom, garlic butter, mozzarella, Cheddar	11.00
Grilled Rump Steak , 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 - SCAN THE QR CODE FOR FULL ALLERGEN INFORMATION

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 (gf) - gluten free (gfa) - gluten free option available (sp) - small portion
All weights stated are approximate prior to cooking



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