

SUNDAY MENU

NIBBLES

Houmous ^(VGN)
harissa, red pesto,
charred flatbread
5.50

Warm Sourdough ^(V)
olive oil, The Estate
Dairy's cultured butter
4.50

Olives ^(VGN)
4.00

SMALL PLATES

Garlic Bread	4.25 <i>with cheese</i> 4.95
Crispy Squid , homemade tartare	8.75
Fried Buttermilk Chicken , crispy chicken thighs, smoked chilli ketchup, jalapeños	8.50
Pork & Black Pudding Sausage Roll , Bloody Mary ketchup	8.00
Crispy Halloumi , ^(V) heritage chilli jam	7.25
Soup of the Day , ^(V) The Estate Dairy's cultured butter, toasted sourdough	6.50
Baked Camembert , ^(V) honey drizzle, thyme, red onion marmalade, toasted sourdough, <i>erves 2-3</i>	13.25
Bruschetta , ^(VGN) semi-dried tomatoes, red pesto, tomato sherry dressing, toasted sourdough	9.00
Chicken Liver Pâté , apricot & cranberry chutney, toasted brioche	8.25
Tandoori King Prawns , lemon and minted yoghurt dressing	9.00

LARGE PLATES

Beer-battered Fish & Chips sustainably sourced Atlantic cod, triple cooked chips, mushy peas, homemade tartare Bread & Butter 1.50 Chip Shop Curry Sauce 1.50	<i>reg 16.25 sp 12.95</i>
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
Sausage & Mash , smoked streaky bacon, green beans	14.75
Moroccan Cauliflower Fritter Salad , ^(VGN) Moroccan spiced cauliflower fritters in an aromatic ras el hanout batter, set on a base of giant couscous	12.95
Pan-roasted Sea Bass , crushed new potatoes, charred tenderstem broccoli, 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 , Cheddar cheese, smoked streaky bacon, tomato & caramelised onion chutney, skinny fries, smoked chilli ketchup, garlic mayonnaise	16.75
Chicken Red Pesto Pasta , pan fried chicken strips, red pesto sauce, rigatoni pasta <i>Swap chicken for butternut squash, red pesto sauce and rigatoni pasta</i> ^(V)	15.95 14.95

SUNDAY ROASTS

Roast Sirloin Beef , beef dripping roasted potatoes, Yorkshire pudding, gravy	18.75
Mushroom & Cranberry Wellington , ^(V) garlic-roasted potatoes, Yorkshire pudding, vegetarian gravy	15.00
Roast Rack of Pork , sage and onion stuffing, apple sauce, beef dripping roasted potatoes, Yorkshire pudding, gravy	17.25
Lemon & Thyme Roasted Chicken , honey glazed chipolatas, beef dripping roasted potatoes, Yorkshire pudding, gravy	16.50
ADD A SIDE	
Cauliflower Cheese , ^(V) brown butter crumb,	4.00
Mini Sausages, Stuffing	

All our roasts are served with sticky braised red cabbage, buttered mangetout & beans and honey-roasted carrots & parsnips

Choose any of our delicious roast dinners with all trimmings, half the portion and half the price. Perfect for those aged 5-12 years old.

HAND-STRETCHED PIZZAS

Pepperoni , pepperoni, salami, marinated Mozzarella, jalapeños, red chillies	13.50
Margherita , ^(V) marinated Mozzarella, semi-dried tomatoes, basil <i>Vegan option available upon request</i>	11.00
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
Festa Della Carne , chorizo Ibérico, pepperoni, beef ragù, marinated Mozzarella, prosciutto ham	14.25
ADD A TOPPING	
Mozzarella ^(V) , Olives , Goat's Cheese , Brie , Jalapeño	1.50
Spicy Chilli Chicken , Chorizo Iberico , Beef Ragù , Prosciutto Ham <i>Takeaway option available on all pizzas</i>	2.50

ON THE SIDE

Ultimate Mac & Cheese chorizo, truffle oil, crème fraîche, Cheddar cheese, mozzarella	5.95
Charred Tenderstem Broccoli ^(VGN) toasted chilli seeds	4.00
Green Salad ^(V) herby Dijon dressing, shaved Italian hard cheese	3.00
Chunky Chips ^(VGN)	3.95
Seasoned Skinny Fries ^(VGN)	3.95
Beer Battered Onion Rings ^(V)	4.00
Truffle & Cheese Fries ^(V)	4.75



DESSERTS

Sticky Toffee Pudding , ^(V) 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 , Goopy 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
Lemon Cheesecake , ^(GF) whipped cream and lemon sorbet	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

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



HARTFORD HALL

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