HARTFELL HOUSE & THE LIMETREE RESTAURANT

Starter

grilled pork belly with Chinese aromatic spices, cucumber salad, soy dressing

risotto of smoked haddock and brown shrimps with parsley, dill and crème fraiche

warm salad of roasted butternut squash, chickpeas and feta with lemon, garlic, tahini dressing and coriander

Main course

topside rump of Barony venison with Swedish potato gratin, braised red cabbage, roast root vegetables with thyme, shallot sauce

confit duck with sage and onion potato cake, steamed seasonal greens, mushrooms and tarragon mustard cream sauce

fillet of ling cooked in tomato and pepper sauce with Spanish potatoes, cumin roast aubergine and fennel à la grecque

Pudding

panna cotta with brandied prune compote and shortbread

almond frangipane, red wine poached pear, spiced cream

mango parfait, chocolate brownie, coconut ice cream, passion fruit sauce

selection of cheeses, homemade fruit chutney, grapes and biscuits

homemade ice-cream or sorbet

3 courses £29 2 courses £24

Please advise us if you have any specific food allergies

Respect other guests & silence your mobile phone. Please take calls outside the dining room. Thank you.

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