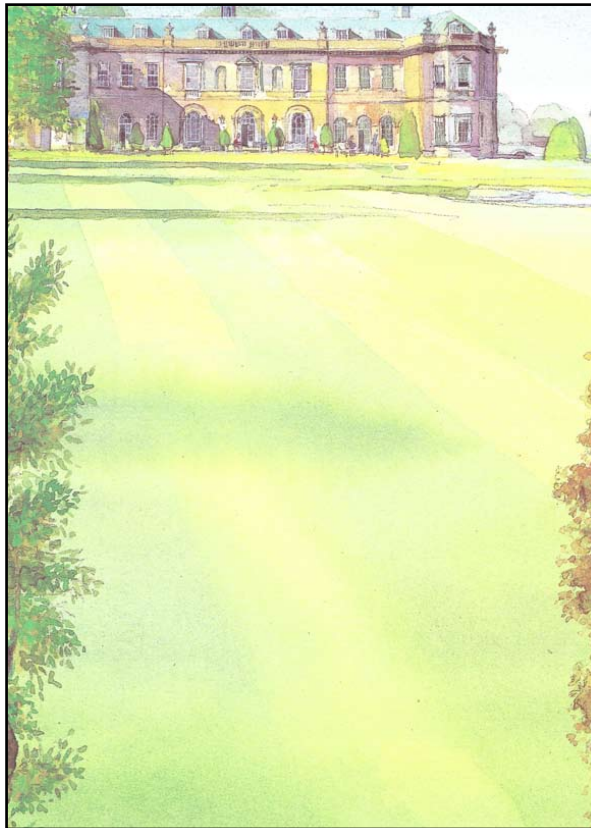


The Spa Café & Bar

at Hartwell House



MENU

Wine List and Bar Tariff

	Bottle	Glass 175ml	Glass 125ml
Champagne and Sparkling wine			
House Champagne (½ bottle)	£32.50		
Prosecco (200 ml bottle)	£7.95		
White Wine			
423 Chardonnay: "Short Mile Bay" S.E Australia 2015	£29.50		
258 Sauvignon Blanc: Sauvage de la Brie 2015	£29.50		
334 Pinot Grigio, Nina 2015	£19.75	£4.95	£4.25
House Macabeo/Sauvignon Blanc Spain 2015	£19.95	£4.75	£4.15
Rosé			
53 Rose d'Anjou France 2015	£20.50	£5.45	£4.00
413 Malbec, Salta Etchart, Argentina 2015	£20.50		
House San Abello Chile 2015	£19.95	£4.75	£ 4.15
Red			
52 Cabernet Sauvignon/Merlot Légende de Lafite 2014	£29.50		
189 Pinot Noir: Nicolas Potel 2014	£29.50		
408 Merlot, Dona Javiera. Chile 2015	£29.50		
House Tempranillo/Merlot. Spain 2015	£19.95	£4.75	£4.15
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Spirits:			
Whisky, Gin, Vodka, Rum, Brandy, Baileys (per 25ml)	£3.80		
Aperitifs:			
Vermouth, Noilly Prat, Campari, Sherry, Pernod, Martini, (per 50ml)	£4.95		
Beer & Minerals			
Peroni (330ml)	£4.95		
Carlsberg (275ml)	£4.65		
Becks (275ml)	£4.55		
Magners Cider (330ml)	£4.35		
The 300 Old Ale (500ml)	£5.15		
John Hampden Ale (500ml)	£5.15		
Ginger Beer (200ml)	£3.35		
Mixers (125ml)	£1.70		
Appletiser (275ml)	£2.50		
Coke/Diet Coke (200ml)	£2.85		
Frobisher Fruit Juices (250ml)	£3.35		
Elderflower Pressé (250ml)	£2.75		
Fresh Orange Juice (250ml)	£3.35		
Mineral Water Bottle	£3.90	Glass	£2.55
Florida Fizz			£3.95
St Clement			£3.75
Gentle sea breeze			£3.75



First Courses - £5.95

Soup of the day

Breaded Brie, rhubarb and ginger compote (v)

Beetroot cured Scottish salmon, citrus salad

Warm salad of pigeon, pickled mushrooms, port reduction

Sandwiches - £7.95

Choice of Homemade Hartwell white or granary bread, served with salad

Prawns, avocado, iceberg lettuce in Marie rose sauce

Roasted beef and horseradish, watercress

Chicken, bacon, lettuce and tomato

Cheddar cheese with red onion
and balsamic chutney (v)

Warm Salads - £11.95

Choose one from the following items to accompany your salad:

Griddled chicken breast, chilli glazed beef, smoked salmon fillet escalope, tuna steak, tiger prawns, marinated Halloumi cheese, goats cheese

Caesar:- Cos lettuce, crispy bacon lardons, anchovies, croutons, Parmesan, Caesar dressing

Nicoise:- Green beans, new potatoes, boiled egg, tomato, rocket leaf, olives, crispy shallot, balsamic dressing

Classic:- Mixed baby leaves, vine tomato, avocado, capsicum, cucumber, French dressing

Super Salad:- Quinoa, cous cous, Brazil nuts, Edamame beans, Goji berries, avocado, apple, broccoli sprouts, raspberry and pomegranate dressing



Main Courses - £11.95

Braised tender loin of Oxfordshire beef, thyme potatoes, roasted root vegetables, rich red wine sauce

Crispy duck leg on a bean & chorizo cassoulet

Griddled hake, charred leeks, crushed potatoes, lemon and herb butter sauce

Creamed forest mushrooms in a puff pastry case, green vegetables (v)

Side Dishes - £3.95

Freshly baked bread and olives

Hartwell mixed salad

Hand cut chips

Roasted root vegetables

Puddings - £5.95

The "Hartwell" mess Sundae

Caramelized croissant bread and butter pudding, butterscotch sauce

Apple and plum crumble, vanilla ice cream *or* custard

(v) Denotes suitable for vegetarian guests

Additional options on our Specials Board

Beverages

Teas and fusions		£2.85
La Cafetière coffee with hot milk or cream		£2.85
Cappuccino coffee		£2.85
Espresso coffee	single	£2.85
	double	£3.95
Café Latté		£2.85
Americano		£2.85
Hot Chocolate		£3.00
Homemade biscuits		£1.50

NEWS FROM HARTWELL HOUSE & SPA

Hartwell Gift Vouchers – the perfect present.

Take the strain out of shopping and give Hartwell House Gift Vouchers, available not only for treatments and products but can also be given as gifts for afternoon tea, luncheon, dinner and a range of Hartwell memorabilia. Also ideal for those of you who may have to get something at the last minute! These can be purchased on line, using the Hartwell House App, by telephone or in person at the House or Spa Reception.

Friday 12th May 2017

How I got into Magic, and evening with Sylar

Join us for an evening like no other. We are delighted to welcome back the renowned magician Sylar who will perform a more intimate version of his theatre show which has amazed audiences all over the country. The evening will start with a Prosecco reception and canapes at 7.00pm where Sylar will be circulating and surprising you. Then enjoy a superb 3 course dinner with wine, coffee and chocolates. Remain seated after dinner as Sylar entertains, confuses and amazes with unseen material from his upcoming theatre show. Definitely a dinner not to be missed. This fantastic event is just **£75.00** per person to include Prosecco reception, canapes, 3 course dinner, half bottle of house wine, coffee, handmade chocolates and VAT.

Make a night of it and enjoy our special accommodation rate if attending the dinner from £220.00 per room based on double occupancy to include overnight accommodation, cooked breakfast, use of the Spa, free wifi and VAT (subject to availability)

Traditional Afternoon Tea at Hartwell House

An all year round favourite and in particular with the days drawing in is taking tea in one of the superb drawing rooms. Enjoy Hartwell's famous Afternoon Tea, which is available daily and includes a selection of teas, sandwiches, cream cakes and scones all for £30.00 per person inclusive of VAT. If you are celebrating, enjoy a glass of Prosecco with your afternoon tea for £38.00 each or a Champagne Afternoon Tea for £42.00 each. Definitely something to treat family and friends to.





The Hartwell Spa Café OPENING TIMES

OPEN THREE EVENINGS PER WEEK!

Monday to Friday for Luncheon
12.15pm to 3.00pm

Tuesday, Wednesday and Thursday
9.00am to 9.00pm

Luncheon 12.15pm to 3.00pm

Bistro Dining 5pm to 9.00pm

Sunday, Monday, Friday, and Saturday
9.00am to 7.00pm

Saturday and Sunday Luncheon
12.15pm to 4.00pm

Please make your reservations with one of
the Spa Café team, or via our web site
www.hartwell-house.com, or by telephone
(01296) 746526.

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Although we offer a selection of organic and bio-dynamic wines, it should be assumed that all wines on the list contain sulphur dioxide.

Our Tariffs are fully inclusive of SERVICE and VAT. If they wish, guests may leave gratuities at their discretion.



April 2017