HARTSFIELD MANOR

BETCHWORTH • SURREY

Bar

MENU

2023

Fresh	Sa	indwiches	£
		ead with tortilla crisps & salad , granary or gluten free	
Smoked salmon & cre	am ch	neese	9
Ham & mustard			8
Tuna mayonnaise & c	ucuml	per	8
Cheese & pickle v			8
Houmous, vine tomat	o & ro	cket vve	8
Hot	Saı	ndwiches	
All serve	ed with	skinny fries & salad	
Grilled chicken ciabat Marinated chicken fillet, m		ise, baby gem lettuce	15
Pulled beef bagel Slow cooked beef brisket sweet pickled gherkins	in bbq s	sauce, English mustard,	15
Sweet potato falafel c Deep fried sweet potato fa			13
	Sa	lads	
Hartsfield house salad Baby gem lettuce, marinat salted pecan nuts, summe	ed artic		12
Classic Caesar salad Baby gem lettuce, garlic cr anchovy fillets, parmesan	routons	s, crispy pancetta,	12
Add chicken	4	Add smoked salmon	4
Add tiger prawns	5	Add crispy tofu	3
	Si	des	
Buttered seasonal vegetables v			5
Onion rings v			5
Skinny fries v			5
Triple cooked chunky chips v			5
Sweet potato fries v			5

Starters	£			
Marinated olives v	5			
Deep fried halloumi, spicy tomato salsa				
Buffalo chicken wings, blue cheese crumbs				
Vegetable spring roll, sweet chili sauce vve				
From the Grill				
Hartsfield burger 8 oz beef burger from the Surrey Hills, baby gem lettuce, beef tomato, red onion, gherkin, brioche bun, skinny fries	16			
Add bacon or cheese	2			
Southern fried crispy chicken burger Deep fried chicken fillet, baby gem lettuce, beef tomato, red onion, gherkin, brioche bun, skinny fries	16			
Grilled halloumi cheese burger v Baby gem lettuce, beef tomato, roasted pepper, skinny fries	15			
8oz Sirloin steak Slow roasted tomato, grilled portabello mushroom, chunky chips	22			
Cajun spiced chicken supreme Slow roasted tomato, grilled portabello mushroom, chunky chips	18			
Beer battered cod Chunky chips, lemon wedges, tartare sauce, mushy peas	7.5			
Gammon, egg & chips 10oz horseshoe gammon steak, fried egg, skinny fries	16			
Desserts				
Dark chocolate brownie gf available Vanilla ice cream	8			
Key Lime cheesecake With raspberry sorbet	8			
Freshly cut fruit salad v ve Exotic fruits, scoop of sorbet	7			

BAR MENU FOOD IS SERVED FROM 12 NOON UNTIL 10PM. FRESH SANDWICHES ARE AVAILABLE BETWEEN 12PM-6PM IN THE BAR.

v:vegetarian ve:vegan

Tea & Coffee

English breakfast

With a strong refreshing flavour & golden colour, a unique blend sourced from Rwanda & Kenya.

Earl Grey

Bright & fragrant, blended with bergamot oil to give a distinctive flavour of citrus & spicy floral notes.

Peppermint

Fresh, invigorating, perfect as an after-dinner digestif & caffeine free.

Red berry & flower

A blend of sweet red berries & hibiscus. Fruity, refreshing, rich in anti-oxidants & caffeine free.

Camomile

A delicate smooth & soothing infusion, aiding digestion, promoting sleep & caffeine free.

Lemongrass & ginger

Elevate your mood with this warming herbal tea. Lively, spicy & caffeine free.

Green tea

A purifying & restorative traditional green tea, rich in anti-oxidants to restore natural balance.

Decaffeinated breakfast

A delicious, decaffeinated breakfast tea bursting with flavour.

Tea	3.5
Espresso	2.5
Double espresso	4
Cappuccino	3.5
Café latte	3.5
Americano	3
Hot chocolate	3.5





IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR INGREDIENTS IN DISHES, THEN PLEASE ASK ONE OF OUR TEAM MEMBERS FOR ASSISTANCE WHEN SELECTING FROM THE MENU.