

HARTSFIELD MANOR
BETCHWORTH • SURREY

Restaurant

MENU

AUTUMN / WINTER 2025

Two course meal: £28 | Three course meal: £36

Rib-eye steak supplement £7.50 Cheese & biscuits supplement £4

Starters

Hartsfield Manor soup of the day **ve gf**

Chicken liver parfait, spiced pear chutney, warm brioche **gf avail**

Treacle glazed venison carpaccio, gin-soaked blackcurrant compote, green peppercorn **gf**

Wild mushroom & Emmental croquette, mushroom ketchup, truffle cream **v**

Smoked eel, crispy pancetta, soused crab apple salad, cider vinaigrette **gf**

Charred hispi cabbage, miso dressing **ve gf**

Mains

Braised lamb Henry, crushed sweet potato, buttered kale, rich pan gravy **gf**

Pan fried gilt-head sea bream, braised fennel, potato rösti, seaweed butter emulsion

Free range chicken supreme, chestnut & wild mushroom ragout, sautéed new potatoes, port glaze **gf**

250g rib-eye steak, grilled gem lettuce, peppercorn sauce, triple cooked chips **gf (supplement)**

Homemade ricotta gnocchi verde, roasted butternut squash, garlic cream sauce, parmesan **v**

Aubergine, chickpea & spinach tagine, preserved lemon couscous, pomegranate **ve**

Desserts

Apple tart tatin, clotted cream ice cream, cinnamon sugar crumbs **v**

Chocolate fondant, rich chocolate sauce **v | gf avail**

Lemon, ginger & blackberry posset, finger biscuits **v | gf avail**

Baked vanilla cheesecake, poached quince **ve | gf avail**

Baba Mignon, espresso & chocolate sauce, coffee ice cream **v**

Selection of cheese and biscuits **v | gf avail (supplement)**

v : vegetarian ve : vegan gf : gluten free avail : dietary requirement available on request
Please advise your server if you suffer from any allergies or if you'd like to see our full allergens list