



## TEA & COFFEE

Semi-skimmed, soya, oat & almond milk available

### 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	3
Double espresso	3.5
Cappuccino	3.75
Café latte	3.75
Americano (decaffeinated available)	3.5
Hot chocolate	3.75

Bar menu food served from 12 noon until 9:30pm

Fresh sandwiches are available 24 hours a day

If you are concerned about any food allergies or ingredient in dishes, then please ask one of our team members for assistance when selecting from the menu

All prices are in pound sterling and inclusive of VAT



# HARTSFIELD MANOR

## SURREY

# BAR

## Menu



## FRESH SANDWICHES

All served on bloomer bread with tortilla crisps & salad  
(available on white, granary or gluten free)

Smoked salmon & cream cheese	9
Ham & mustard	8
Tuna mayonnaise & cucumber	8
Cheese & pickle V VE AVAIL	8
Houmous, vine tomato & rocket VE	8

## HOT SANDWICHES

All served with skinny fries

<b>Grilled chicken ciabatta</b>	15
marinated chicken fillet, mayonnaise, baby gem lettuce	
<b>Salt beef ciabatta</b>	15
Sweet gherkins, mustard	
<b>Grilled halloumi ciabatta V</b>	13
Crispy lettuce	

## SALADS

<b>Beetroot &amp; goats cheese salad V GF</b>	12
Honey dressing	
<b>Classic Caesar salad GF AVAIL</b>	12
Baby gem lettuce, garlic croutons, crispy pancetta, anchovy fillets, parmesan	
<b>Add grilled chicken</b>	4
<b>Add smoked salmon</b>	4
<b>Add tiger prawns</b>	5
<b>Add crispy tofu VE</b>	3

## SIDES

<b>Buttered seasonal vegetables V</b>	5
<b>Onion rings V</b>	5
<b>Skinny fries VE</b>	5
<b>Triple cooked chips VE</b>	5
<b>Sweet potato fries VE</b>	5

V Vegetarian VE Vegan GF Gluten Free  
AVAIL dietary requirement available on request



## STARTERS

<b>Marinated olives, toasted bread V GF AVAIL</b>	5
<b>Beetroot falafel, garlic crème fraiche V</b>	7
<b>Lamb samosa, mango chutney</b>	7
<b>Breaded scampi, tartare sauce</b>	7

## MAINS

<b>Hartsfield beefburger</b>	16
8oz burger from the Surrey Hills, baby gem lettuce, tomato, red onion, gherkin, brioche bun & skinny fries	
Add bacon or cheese	2
<b>Southern fried crispy chicken burger</b>	16
Deep fried chicken fillet, baby gem lettuce, tomato, red onion, gherkin, brioche bun & skinny fries	
<b>Spicy bean burger VE</b>	15
Baby gem lettuce, tomato, roasted pepper, bun & skinny fries	
<b>250g rib-eye steak GF</b>	25
Grilled gem lettuce, peppercorn sauce & triple cooked chips	
<b>Cajun spiced chicken supreme GF</b>	18
Slow roasted tomato, grilled portobello mushroom & chunky chips	
<b>Beer battered cod</b>	17.5
Chunky chips, lemon wedge, tartare sauce & garden peas	
<b>Grilled lamb chops GF</b>	22
8oz lamb chops, herb garlic butter, charred broccoli, red wine jus & chunky chips	

## DESSERTS

<b>Avocado &amp; lime cheesecake V</b>	8
Lemon sorbet	
<b>Warm chocolate fondant V GF AVAIL</b>	8
Vanilla ice cream	
<b>Coconut pannacotta VE GF</b>	8
Pineapple salsa, fresh coconut & white chocolate crumbs	
<b>Fresh cut exotic fruit salad VE</b>	7
Scoop of sorbet	
<b>Selection of ice cream V GF AVAIL</b>	7
Strawberry, vanilla bean, salted caramel, clotted cream, honeycomb	