



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

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

SALADS

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

SIDES

Buttered seasonal vegetables V	5
Onion rings V	5
Skinny fries VE	5
Triple cooked chips VE	5
Sweet potato fries VE	5

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



STARTERS

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

MAINS

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

DESSERTS

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



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