

HARTSFIELD MANOR
BETCHWORTH • SURREY

Restaurant

MENU

SPRING/SUMMER 2025

Two course meal: £28 | Three course meal: £35

Rib-eye steak supplement £5

Starters

Baked Camembert, chopped truffle, home cooked chutney, toasted rye bread **v | gf avail**

Charred asparagus & leeks, lemon & lime purée, parmesan biscuits **gf | ve avail**

Smoked ham & melted taleggio, English wholegrain mustard, quail egg **gf**

Tempura crab claw, daikon salad, wasabi mayonnaise

Tofu tostadas **ve | gf**

Mains

Barnsley double lamb chop, curried chickpea mash, artichoke, garlic & pomegranate molasses **gf**

Miso glazed salmon darne, baked La Ratte potato, sea vegetables, calamansi emulsion **gf**

Guinea fowl supreme, sticky seaweed rice, seasonal vegetable, port glaze **gf**

Homemade ricotta gnocchi verde, tomato & wild garlic cream, parmesan flakes **v**

Jackfruit coconut curry, baby spinach, steamed glass noodles, grated coconut **gf | ve**

10oz aged rib-eye steak, portabello mushroom, vine tomato, triple cooked chips **gf avail**

Choice of sauce: peppercorn **gf** | blue cheese **gf** | béarnaise **gf**

Desserts

White chocolate cheesecake, espresso butter **v | gf ve avail**

Rhubarb millefeuille, sweet mascarpone **v**

Chocolate fondant, vanilla ice cream **gf**

Raspberry Bavarois, Dacquoise biscuit, raspberry sorbet **v**

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