



THE HART

UTTOXETER

OCCASIONS MENU

2 COURSE 22.99 | 3 COURSE 27.99

STARTERS

Teriyaki mushroom bowl

Jasmine rice, asian pickles, spring onion, sesame (v)(veo)

Sticky pork ends

Soy, miso, chilli, spring onion (gfo)

Roasted tomato & red pepper soup

Basil pesto, cheese toast (v)(gfo)

Smoked salmon rillettes

Radish, dill, toasted sourdough (gfo)

MAINS

Garlic & thyme grain-fed chicken breast

Mash, savoy cabbage, whole grain mustard sauce (gfo)

Slow braised beef & ale pie

Braised red cabbage, mash potato, gravy

House burger

Beef patty, American cheese, smoked bacon, pickles, burger sauce (gfo)

Fish & chips

Mushy peas, chunky chips, lemon, tartare sauce (gf)

Herb gnocchi

Spring vegetables, fried garlic, parmesan (v)(veo)

DESSERTS

Rhubarb & custard panna cotta

Set vanilla cream, rhubarb compote, ginger crumble topping (gfo)

Raspberry & pistachio frangipane tart

Pistachio ice cream, raspberry purée (v)

Sticky toffee pudding

Salted caramel sauce, vanilla ice cream (v)

Ice cream selection

Berry compote, house fudge (v)

FOR
PARTIES
OF 15 OR
MORE

*Fizz
on arrival*

ADD GLASS
OF PROSECCO
FOR 6.49 PP



ALLERGENS

An optional service charge of 7.5% will be added to your bill. 100% of this service charge is shared between our staff.

Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (VEO) VEGAN OPTION AVAILABLE (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.