

PSYCHIC NIGHT

Menu

MAIN

Herb gnocchi

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

Garlic & thyme grain-fed chicken

Mash, savoy cabbage, wholegrain mustard sauce (gfo)

Pan-fried sea bass

Garlic potatoes, broccoli, king prawn beurre blanc (gf)

DESSERT

Rhubarb & custard panna cotta

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

Raspberry & pistachio frangipane tart

Raspberry sorbet (v)

Dark chocolate brownie

Chocolate sauce, vanilla ice cream (veo)



THE HART

UTTOXETER

Thurs
12th Mar
2 Courses
32.⁹⁹

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE

(VO) VEGETARIAN OPTION AVAILABLE (VEO) VEGAN OPTION AVAILABLE (GFO) GLUTEN FREE OPTION AVAILABLE

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. 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. 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.

THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.