
HART HOUSE EVENING MENU

STARTERS

Crispy squid, gochujang mayo, pickled chilli	7.5
Sticky sesame cauliflower, spring onion, coriander (VG G/F)	6
Burrata, heritage tomato, crispy basil (V G/F)	9
Beetroot & feta arancini, tomato fondue (VG)	6
Grilled gambas, lime, garlic & parsley butter (G/F)	9
Spiced pulled beef taco, cheddar, salsa, dipping gravy	6.5
Chorizo croquette, choron mayo	6

MAINS

Summer vegetable & tomato risotto, vegan feta, olive crumb (VG G/F)	8/13
Cheeseburger, pulled beef brisket, mustard, pickles, fries	14
Dry-aged 8oz sirloin steak, bearnaise butter, chips, roasted tomato & mushroom (G/F)	21.5
Seabass fillet, warm potato, fennel, samphire & orange salad (G/F)	17
Battered haddock, chips, mushy peas, tartare sauce (G/F)	10/14.5
Superfood salad of broccoli, avocado, chickpea, fennel, almond, lemon dressing (VG G/F)	7.5/12
Maple & stout pork rack, charred corn, kohlrabi slaw, salt & pepper Hasselback's (G/F)	16
Chicken scallopini, heritage tomato, rocket & Parmesan salad	14
Lamb loin, potato gnocchi, chorizo, peas, broad bean & cherry tomato	18

SIDES

Heritage tomato, rocket & Parmesan salad	4
Charred corn, lime, garlic & chilli butter	4
Salt & pepper Hasselback potatoes	4
Loaded fries, pulled chilli beef, cheese, salsa	6.5
Salt & vinegar onion rings	4
Chicken fries & bacon mayo	7

If you have any dietary requirements or would like any calorie information, please ask your server before ordering. An optional service charge of 10% will be added to parties of 6 or more