



Lunch Menu

To Start...

- Soup of the Day with Homemade Bread
(G,C,D)
9.75
- Crab & Avocado Tian, Mango Salsa, Micro Herb Salad
(CC,GF,F,M)
18.5
- Pan Seared Scallops, Roasted Cauliflower Puree, Pancetta
Pickled Cauliflower, Smoked Almonds & Truffle Oil (MS,D,N,SD,GF,F,CC)
18.5
- Local Seared Pigeon Breast, Fig Chutney, Beetroot Puree, Roasted
Beetroot, Crispy Onions, Cranberry & Redcurrant Reduction
(SD,G,C)
16
- Devon Blue Cheese & Red Onion Marmalade Arancini, Poached
Pear, Pickled Walnuts, Red Wine Syrup & Baby Watercress
(GF,D,E,SD)
14.5

Ciabattas...

- with Salad Garnish, Coleslaw & Crisps (G,D,M)
- Roast Westcountry Beef, Horseradish Mayo & Rocket
(D,SD) 10.5
- Honey Roasted Ham with Wholegrain Mustard Mayo & Tomato
(M,E,D,SD) 10.5
- Somerset Mature Cheddar & Spring Onion Mayonnaise
(E,D) 10
- Severn & Wye Smoked Salmon, Cream Cheese & Cucumber
(F,D,SD) 11.5
- Coronation Chicken, Baby Gem Lettuce & Mango Chutney
(SD,D,E) 10.5

On the Side...

- Garden Salad (M,C,SD) 5.5
- Vine Tomato & Mozzarella Salad (SD,D) 9.75
- Beer Battered Onion Rings (GF,F) 5.75
- Buttered Green Beans & Almonds (D,N) 6
- Mixed Seasonal Vegetables & Greens (D) 5.75
- Carrots in Orange & White Wine (D,SD) 5.75
- Home Cut Chips (F) 5.75
- French Fries (F) 5.75
- Peppercorn Sauce (D,SD) 4.25
- Blue Cheese Sauce (D) 4.25
- Sweet Potato Fries (GF,F) 6.5

For Main...

- Burger Of The Day
Hartnoll Salad, Coleslaw, French Fries (SD,M,G,E,S,C,D,F)
22
- Westcountry Fish Special—Please ask for details (F,D,SD,C,CC)
POA
- Slow Roasted Pork Belly, Hogs Pudding, Parsnip Mash, Braised
Red Cabbage, Roasted Root Vegetables, Caramelised Apple &
Sage Jus (D,SD,G,M,C)
32
- Creedy Carver Confit Duck Leg, Roasted Breast,
Puy Lentil Cassoulet, Cavolo Nero (C,GF,SD)
32
- Fillet of Stone Bass, Pommes Anna, Artichoke Puree, Roasted Ar-
tichoke, Leeks, Crispy Parma Ham & Chive Oil (F,D,CC,MS,GF)
32
- Beer Battered Haddock, Hand Cut Chips,
Crushed Minted Peas, Lemon & Tartare Sauce (F,D,SD,E,GF,S)
22
- 40 Day Dry Aged Bred Ruby Beef Steak from Darts Farm Butchers,
Field Mushrooms, Roasted Red Onion, Grilled Vine Tomatoes,
Burnt Onion Purée & Hand Cut Chips (D,F)
10oz Ribeye 45/ 8oz Fillet 48

Salads...

- Seared Steak Salad with Bacon & Red Onion finished in Balsamic
Glaze
(GF,SD)
22
- Smoked Salmon & Prawn Salad with Marie Rose Sauce,
New Potatoes and Lemon & Dill Dressing
(F,GF,SD,CC,MS)
18
- Greek Style Salad, Warm Feta, Sun Blushed Tomato, Roasted
Red Peppers, Olives, Pickled Red Onion & Basil Vinaigrette
(GF,D,SD,D,E)
18

Hartnoll Hotel Menu Allergen Key

- G- Gluten C- Celery MS- Molluscs L- Lupin
- S- Soya CC- Crustaceans P- Peanuts D- Dairy
- N- Nuts M- Mustard SS- Sesame E- Eggs
- SD- Sulphur Dioxide GF- Gluten Free F- Fish



HARTNOLL HOTEL

Drinks Menu

Whiskey...

Balvenie 12 Yr	7.50
Talisker 10 Yr	7.00
Woodford Reserve	6.50
O'Cathains 8 Yr	6.50
Nikka (Japanese)	9.00
Jameson	6.80
Canadian Club	7.80
Jack Daniels	6.80
Jack Daniels Tennessee Honey	6.80
The Famous Grouse	6.80
Jim Beam	6.80

Rum...

Devon Rum	6.80
Doorly's XO	6.80
Havana Gold	6.80
Captain Morgan	6.80
Mount Gay	7.80
Morgan Spiced	6.80
Twin Fin	6.80
Bacardi	6.80

Gin...

Wicked Wolf	6.80
Salcombe	6.80
Salcombe Rose	6.80
Salcombe Non Alcoholic	5.80
Tanqueray	6.80
Hendricks	7.80
Exe Gin	6.80
Plymouth Gin	6.80
Tarquins	6.80
Tarquins Blackberry	6.80
Tarquins Blood Orange	6.80
Tarquins Rhubarb & Ginger	6.80
Bombay Sapphire	6.80
Gordons	5.80
Plymouth Sloe Gin	7.80

Cognac...

Hennessey VS	6.80
Armagnac	7.00
Maxime Vosp	8.50
Maxime VS	6.00
Maxime XO	10.80
Courvoisier	6.80
Shipwreck	8.50

On Draught...

Birra Moretti	4.10 / 6.80
Guinness	4.10 / 6.80
Devon Red	3.55 / 6.50
Local Ale	3.55 / 6.50
Amstel Bier	3.55 / 6.50
Proper Job	3.55 / 6.50

Bottled Beverages...

Peroni	5.80
Heineken 0%	5.00
Guinness 0%	5.80
Corona	5.80
Gluten Free Peroni	5.80
Fruit Cider	6.80
Cider 0%	5.80

Spirits...

Priced per 25ml unless otherwise stated.

Sherry (50ml)	5.70
Baileys (50ml)	6.70
Tia Maria	6.70
Archers	6.70
Martini	6.70
Southern Comfort	6.70
Disaronno	6.70
Smirnoff	6.70
Grey Goose	7.75
Absolut	6.75
Tequila	6.75
Pernod	6.75
Drambuie	6.75
Campari	6.75
Grand Marnier	6.75
Sambuca	6.75
Jagermeister	6.75
Aperol	6.75
Passoa	6.75
Malibu	6.75

Soft Drinks...

Freshly Squeezed Orange or Apple Juice	3.45 / 6.00
Orange Juice and Lemonade	3.25 / 5.25
Pepsi, Diet Pepsi or Lemonade	3.25 / 4.25
Ginger Beer (Non Alcoholic)	3.90
Ginger Ale (Non Alcoholic)	3.90
Tomato Juice	3.35
Bitter Lemonade	3.65
Fever Tree Tonic Water	3.90
Slim Line, Elderflower, Mediterranean	

Soft Drinks...

Red Bull	5.00
Frobishers	4.90
Apple & Mango, Orange & Passionfruit, Apple & Raspberry	
Appletiser	4.50
Belvoir Sparkling Elderflower	4.50
Soda	1.50 / 2.00
Squash	2.00 / 2.50
Orange, Lime, Blackcurrant	
Spring Water, Still or Sparkling	
500ml Bottle	2.50
Litre Bottle	3.50

Wine by the Glass...

Please check out our full wine list for details of these wines, and our fabulous range by the bottle

Champagne & Sparkling Wines	125ml
Cava Brut, N.V	7.75
Prosecco Spumante, N.V.	8.25
Cremant De Bourgogne Rosé, N.V	9.00
Pebblebed Brut - Devon, England	10.15
Champagne Gremillet, Brut Sélection, N.V	14.00

Whites	175ml 250ml
Arinto, Terra de Touros - Portugal	7.75 / 10.15
Pinto Grigio di Veneto - Italy	8.25 / 10.95
Muscadet 'Sur Lie' - Loire France	9.95 / 12.95
Lyme Bay Shoreline - England	11.75 / 15.10
Mosel Riesling - Germany	7.95 / 10.75
Sauvignon Blanc - New Zealand	10.50/ 14.75
Chardonnay - South Africa	8.65 / 11.15

Rosé	
Pinot Grigio Blush - Veneto, Italy	8.15 / 10.70
Anjou Rosé - Loire, France	9.75 / 12.75

Reds	
Merlot, Cornellana Estate - Chile	8.25 / 10.95
Nero d'Avola - Sicily, Italy	9.00 / 11.25
Pinot Noir, Reserva - Chile	10.50 /15.00
Shiraz 'Whistling Duck' - Australia	9.20 / 11.50
Classic Malbec - Argentina	8.75 / 11.15
Cabernet Sauvignon - South Africa	8.75/ 11.15
Rioja Crianza - Spain	10.25 / 13.00
All of these wines also available in 125ml measure. Please ask.	

Nibbles...

Sweet Chilli Crackers	3.00
Chef's Mixed Roasted Nuts	3.00
Wasabi Peas	3.00
Olives	4.00
Crisps	3.00



Scan our QR Code for Information
about our SPA Maroc Packages and
Offers

For your convenience a discretionary 10% gratuity is added to the bill which is equally shared between the staff.