



HARDINGSTONE
EST. 1850

SUNDAY

APERITIF

Aperol Spritz 8.70

Aperol mixed with Prosecco, dash of soda & orange slice

Sevilla Negroni 9.20

Tanqueray Flor De Sevilla, Campari, Sweet Vermouth with a twist of orange peel

Balfour Leslie's Reserve Brut, Kent, England 10.00 / 45.00

Elegant purity, a linear focus and fresh English acidity



NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 5 / 3 FOR 14 / 5 FOR 22

Duck Gyoza

Soy dipping sauce

Rustic Bread

Extra virgin olive oil & balsamic (VG/V)

Pork Belly Bites

Apple sauce (GFA)

Roasted Garlic Mushrooms

Olive oil, thyme (VG/GFA)

Beetroot Hummus

Warm pitta bread (VG/GFA)

Breaded Whitebait

Tartare sauce, lemon wedge

Marinated Olives & Feta (VGA/GFA)

Chorizo

Sticky red wine glaze (GFA)

Falafel

Hummus, olive oil (VG)

Mac & Cheese Bites,

Garlic mayonnaise (V)

SHARERS

Baked Camembert 17

Honey, garlic & rosemary, warm breads, red onion chutney (V/GFA)

Nachos Grande 10

Handmade cajun nachos, jalapeños, melted cheddar cheese, salsa, guacamole, sour cream (VGA)

ADD Grilled Chicken 5 • ADD BBQ Pulled Pork 4.5

STARTERS

Wild Boar & Pork Scotch Egg 8.5

Crackling shards, grilled fennel salad, plum dressing

Goat's Cheese & Caramelised Red Onion Tart 8.5

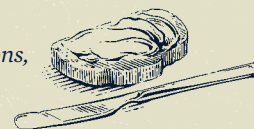
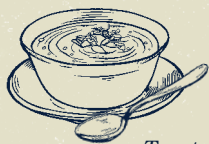
Salad garnish, cranberry & blueberry purée (V)

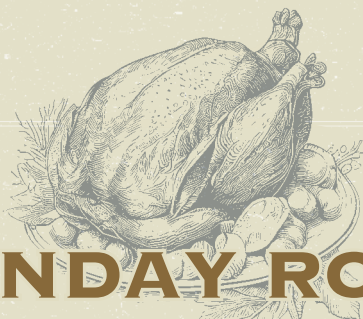
Soup of the Day 7

Toasted bread & butter (GFA/VGA)

Brixworth Pâté 9

Toasted bread, butter, cornichons, silverskin pickled onions, artichoke hearts, apple & cider brandy chutney (GFA)





SUNDAY ROAST

ALL SERVED WITH

Duck fat roast potatoes, sausage & sage stuffing, maple & herb glazed root vegetables, sautéed hispi cabbage, Yorkshire pudding and a rich red wine gravy. (VGA)

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|---|-----------------------------------|
| 28 Day Aged British Beef Sirloin 21 | Roast Leg of Welsh Lamb 22 |
| British Pork Loin & Crackling 18 | Trio: Beef, Pork, Lamb 25 |
| Lemon and Thyme Chicken Supreme 18 | Vegetarian Roast (VGA) 17 |

Please ask your server for details about our vegetarian roast

SUNDAY SIDES

- Pork Crackling (GF) 4 • Cauliflower Cheese (V) 6 • Sausage & Sage Stuffing (GFA) 5 •
 Pigs in Blankets 5 • Yorkshire Pudding 2 • Duck Fat Roast Potatoes (GFA/VGA) 5 •
 Maple & Herb Roasted Root Vegetables (VGN/GFA) 4 • Braised Red Cabbage (VGN/GFA) 4 •
 Asparagus, Tenderstem, Pea & Mint (VGN) 6

CHILDREN'S SUNDAY ROAST

WITH ALL THE TRIMMINGS

- | | |
|---|--|
| 28 Day Aged British Beef Sirloin 10 | Lemon & Thyme Chicken Supreme 9 |
| British Pork Loin & Crackling 9 | Roast Leg of Welsh Lamb 10 |
| Vegetarian Roast <i>Please ask your server for details</i> (VGA) 9 | |

MAINS

- Seafood Spaghetti** 20
King prawns, mussels & squid in a creamy bisque sauce, spinach & roasted cherry tomatoes
- Golden Battered Fish & Chips** 18
Minted peas, curry sauce, tartare sauce, lemon wedge (GFA)
- Butternut Squash & Black Bean Aloo** 15
Medium spiced curry, basmati rice, poppadom, mint yoghurt, mango chutney (V)
- Grilled Chicken Caesar Salad** 17
Grilled chicken breast, smoked streaky bacon, soft boiled egg, crisp gem lettuce, croutons, parmesan, anchovies (GFA)
- Crispy Chilli Mushrooms** 15
Stir fry vegetables, teriyaki noodles (VG/GFA)

- Bacon Cheese Burger** 18
Brioche-style bun, 6oz British beef patty, mature Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkin, lettuce, tomato, seasoned skin on fries, salad & coleslaw (GFA)
- Grilled Cajun Chicken Burger** 18
Brioche-style bun, spiced chicken breast, smoked streaky bacon, BBQ sauce, lettuce, tomato, seasoned skin on fries, salad & coleslaw (GFA)
- Harissa, Sweet Potato, Spinach & Chickpea Burger** 16
Brioche-style bun, guacamole, salsa, lettuce, tomato, seasoned skin on fries, salad & coleslaw (VG)