



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 & lime dipping sauce

Rustic Bread

*Extra virgin olive oil
& balsamic (VG/V)*

Pork Belly Bites

Apple sauce (GFA)

Garlic Mushrooms

Olive oil, parsley (VG/GFA)

Beetroot Hummus

Warm pitta bread (GFA/VG)

Whitebait

*Lightly breaded, tartare sauce,
lemon wedge (GFA)*

Chorizo

Sticky red wine glaze

Curious Sausages

Maple & mustard glaze (VG/GFA)

Marinated Olives & Feta

(V/GFA)

Mac & Cheese Bites (V)

SHARERS

Baked Camembert 17

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

Nachos Grande 10

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

ADD Grilled Chicken 5 • ADD BBQ Pulled Pork 4.5

Chicken Tikka Platter 18

*Spicy chicken tikka skewers, mild chicken tikka skewers, poppadoms,
flat breads, mango chutney, mint yoghurt, Indian chopped onion salad*

STARTERS

Moules Marinières 10

Steamed Mussels in a creamy white wine & garlic sauce, garlic bread (GFA)

Slow Roasted Heritage Tomato & Basil Tart 10

Served cold with whipped feta & watercress salad (V)

Soup of the Day 6.5

Crusty roll (VGA/GFA)

Brixworth Pâté 8

Crusty bread, rhubarb and apple chutney, fig, salad (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

Moules Marinières 19
Steamed Mussels in a creamy white wine & garlic sauce, skin on fries (GFA)

Golden Battered Fish & Chips 17
Deep fried hake, minted mushy peas, thick cut chips, curry sauce, tartare sauce (GFA)

Burrata, Basil & Sundried Tomato Spaghetti 14
Fresh basil, chives, rocket (VGA)

ADD Grilled Chicken 5

Grilled Chicken Caesar Salad 17
Grilled chicken breast, smoked bacon, soft boiled egg, crisp gem lettuce, croutons, parmesan shavings, anchovies (GFA)

Rainbow Buddha Bowl 16
Pomegranate & parsley grains, hummus, radish, beetroot, pickled red cabbage, cucumber, watercress, yellow pepper, carrot, seeds (VG/GFA)

ADD Grilled Chicken 5 • **ADD King Prawns** 6

Bacon Cheese Burger 17
6oz British Beef patty, Cheddar cheese, smoked streaky bacon, burger sauce, bread & butter gherkin, lettuce, tomato, coleslaw, seasoned skin on fries (GFA)

Grilled Cajun Chicken Burger 17
Smoked streaky bacon, Cheddar cheese, lettuce, tomato, tarragon mayonnaise, coleslaw, seasoned skin on fries (GFA)

Harissa, Sweet Potato, Spinach & Chickpea Burger 17
Guacamole, lettuce, tomato, coleslaw, seasoned skin on fries (VG)