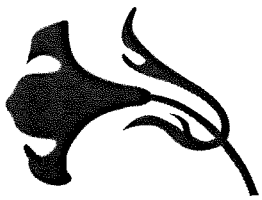
Press



Wine

Starters

Asparagus veloute, prawn fritter	£5.50
Ham and chive mousse, poached baby asparagus, pickled vegetables, buttered brioche	£6.50
Salmon gradvalax, lemon blinis, horseradish cream, cucumber and dill salsa	£6.95
Baked goats cheese, filo pastry, Parma ham, sage, beetroot puree, tomato and lemon salsa	£6.50
Cold fish terrine, aioli, herb salsa, sweet shallots, fresh water prawns, micro salad	£6.50
Duo of melon pearls, grapefruit and orange, raspberry sorbet, candied ginger	£5.95
Smoked chicken salad, roasted beets, croutons, sweet shallots and crispy bacon	£6.50

Mains

Tenderloin of pork, prosciutto ham, fondant potato, spiced haricot beans	£18.50
Supreme of corn-fed chicken, mushroom tagliatelle carbonara, parmesan	£16.95
Breast of gressingham duck, celeriac gratin, rich orange sauce	£18.50
Grilled salmon supreme, lobster and prawn risotto	£18.50
Wild sea trout, galette potato, light fennel ragout	£18.50
Beer battered fillet of Haddock, homemade tartar sauce, thick chips, lemon, watercress salad	£15.50
Chicken, ham, leek and potato pie, gravy, peas and carrots	£15.50
Harpenden House Burger – 100% pure grilled beef, tomato, red onion, lettuce & pickle	£12.95
Field mushroom wellington, mushroom cream sauce	£15.50

Side order

Watercress salad/mixed salad	£2.50
Dauphinoise potato/herbed new potatoes	£2.50
Buttered peas and carrots/broccoli and almonds	£2.50

The Grill

Lamb cutlets	£18.50
Cajun pork steak	£18.50
Rump of beef (8oz)	£18.50

All grill dishes served with grilled mushroom, tomato, thick chips, onion rings, watercress salad and a choice of peppercorn sauce or bacon, shallot and mushroom sauce

Desserts

Raspberry crème brulee, raspberry sorbet, vanilla shortbread	£5.50
Warm bakewell tart, vanilla ice cream, toasted almonds	£5.50
Mango mousse, lemon biscuit	£5.50
Chocolate and rum torte, honeycomb	£5.50
Summer berry pudding, whipped cream	£5.50
Selection of English Cheeses, house chutney, grapes, celery and oatcakes	£7.50

Guests on dinner bed and breakfast have a food allowance of £25.00 per person.

Some dishes may contain nuts, genetically modifies food or traces of.
Please advise your server when ordering if you have any allergies or intolerances

Wine Menu

Wines

All our wines are available in 125ml measure - just ask

Champagne & Sparkling Wine

Start the experience with the best aperitif in the world – fizz! Our selection includes a beautifully dry and refreshing Prosecco, and a pair of Champagnes from Taittinger. The high percentage of Chardonnay in their blend gives the wine delicacy and finesse. We've yet to find a better Champagne house than this!

Bin	Vintage	Wine	125ml	Bottle
1	NV	Pinot Rosa Frizzante, Veneto, Italy	3.40	19.00
2	NV	Prosecco, Tenuta San Marco, Veneto, Italy	3.95	22.00
3*	NV	Champagne Saint-Evremond, Brut, France	6.75	39.00
4*	NV	Champagne Taittinger, Brut Réserve, France	9.50	48.00

White Wine

Bin	Vintage	The Directors Cut – White Wine	250ml	50cl 'pot'	Bottle
5*	2008	Amala Springs Sauvignon Blanc, Northern California	7.20	13.80	20.00

"Made especially for us by Waterstone Wines, and bursting with bright, crisp fruit. Perfect for Spring and with food, probably the most versatile white on the list".

Bin	Vintage	Wine	125ml	250ml	50cl 'pot'	Bottle
6	2010	Tierra Antica Sauvignon Blanc, Chile	3.00	5.65	11.00	16.00
7	2010	Opal Ridge Gewurztraminer Verdelho (medium), Australia	3.10	5.80	11.40	16.50
8	2009	Pinot Grigio, Venezia Giulia, Sacchetto, Veneto, Italy	3.20	6.00	11.80	17.00
9	2009	Domaine de La Pourthié Chardonnay, Languedoc, France		6.20	13.00	18.00
10*	2009	Viña 1870 Pacifico Block Chardonnay, Casablanca Valley, Chile		7.40	14.40	21.00
11	2009	Muscadet de Sèvre et Maine, Sur Lie La Griffe, Chéreau Carré, Loire Valley, France		7.60	14.75	21.50
12*	2010	Vidal Estate Riesling, Marlborough, New Zealand		7.90	15.00	22.00
13*	2009	Soave, De Valier, Veneto, Italy		8.30	16.00	23.50
14*	2010	Vidal Estate Sauvignon Blanc, Marlborough, New Zealand		8.50	16.50	24.00
15	2009	Petit Chablis, Special Cuvée, Domaine Jean Goulley, Burgundy, France		9.00	17.60	26.00
16*	2009	Macon Villages, Louis Jadot		9.75	18.50	27.50
17*	2009	Môreson Estate Chenin Blanc, Franschhoek, South Africa		11.30	21.90	32.00
18*	2008	Honig Vineyards Sauvignon Blanc, Napa Valley, California		11.50	22.00	33.00
19	2008	Montagny 1er Cru, Domaine Berthenet, Burgundy, France		13.25	25.50	37.50
20*	2008	Waterstone Vineyards Chardonnay, Napa Valley		13.75	27.00	39.00

Rosé Wine

Strawberries on toast is the best tasting note we can find! Enjoy these nicely chilled. Rosé's popularity continues and these are very versatile wines. Dry Provençal Rosé is perfect for lighter meat dishes where usually a white wine would do. Tierra Antica continues to impress with a wine that's quite full-bodied and very refreshing.

Bin	Vintage	Wine	125ml	250ml	50cl 'pot'	Bottle
21	2009	Tierra Antica Rosé of Cabernet Sauvignon, Chile	3.00	5.65	11.00	16.00
22	2009	Château l'Auméraude Côtes de Provence, France		8.30	16.00	23.50

Red Wine

Bin	Vintage	The Directors Cut – Red Wine	250ml	50cl 'pot'	Bottle
23*	2009	Viña 1870 Mapuche Block Cabernet Sauvignon, Aconcagua Valley, Chile	7.40	14.40	21.00

"Lovely ripe core of blackcurrant fruit, plus a touch of spice. Full-bodied but not in a super-intense way. Every wine list needs a wine like this. It'll make you smile!"

Bin	Vintage	Wine	125ml	250ml	50cl 'pot'	Bottle
24	2010	Tierra Antica Cabernet Sauvignon, Chile	3.00	5.65	11.00	16.00
25	2009	Berton Vineyards Foundstone Shiraz, Australia	3.20	6.00	11.80	17.00
26	2009	Viña Edmara Pinot Noir, Central Valley, Chile	3.40	6.20	12.10	17.50
27*	2007	Amala Springs Merlot, Northern California		7.20	13.80	20.00
28	2009	Don David Reserve Malbec, Cafayate, Argentina		8.30	16.00	23.50
29	2007	Château Bégadan Cru Artisan, Medoc, Bordeaux, France		8.50	16.50	24.00
30	2007	Ondarre Graciano, Rioja, Spain		8.80	17.10	25.00
31*	2009	Macon Rouge, Louis Jadot		9.00	17.60	26.00
32	2009	Fleurie, Domaine des Grand Cèdres, Beaujolais, France		9.75	18.50	27.50
33*	2005	Chianti, Tenuta Il Palazzo, Tuscany, Italy		10.50	20.00	29.00
34*	2009	Vidal Estate Pinot Noir, Hawkes Bay, New Zealand		11.20	21.75	31.50
35	2008	Southern Right Pinotage, Walker Bay, South Africa		11.50	22.00	33.00
36*	2007	Waterstone Vineyards Pinot Noir, Carneros District, California		15.50	29.50	43.00
37	2007	Chateauneuf-du-Pape, Cuvée de Baron, Château Fortia, Rhône Valley, France		16.20	31.00	45.00
38	2007	Gevrey Chambertin, Domaine Marchand-Grillot, Burgundy, France		17.50	34.00	50.00

Dessert Wine

A pair of right sweeties here... The light, grapey Moscato is absolutely perfect with lighter desserts, whilst the Elysium goes just great with chocolate. What is clear however, is that the wines also taste pretty special on their own...

Bin	Vintage	Wine	125ml	Half bottle
39	2010	Moscato d'Asti, Nivole, Michele Chiarlo, Piemonte, Italy	6.75	18.50
40	2009	Elysium Black Muscat, Andrew Quady, California	8.30	23.50

*** Denotes a wine from The Vineyard Cellars, our sister company. These can be purchased at a special price to take and drink at home**