Lunch for Less

Any Two Courses £34.50

Marinated Red Mullet with Fennel, Rhubarb, Cucumber Gazpacho

or

Ham Hock Raviolo, Parsley Velouté

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Lamb Osso Buco, Orange & Fennel Cous Cous, Pepperade

or

Pan Fried Fillet of Seabream, Tomato & Artichoke Risotto, Bouillabaisse Sauce

Third Course £8.50

Raspberry & White Chocolate Soufflé

or

Lemon Tart, Rhubarb Sorbet

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Coffee & Chocolates Etcetera
£5.00

Gourmet Corner

To Accompany the Menu of the Day
(Not Available with Lunch for Less)

Salad of Crab, Cucumber & Peppers
(Starter Course - £6.00 Supplement)

Tuesday, 7th July 2020

Menu of the Day

£83.00 per person for Three Courses

£103.00 per person for Four Courses

Starters

Fricassee of Chanterelle Mushrooms, Broad Beans, Iberico Ham, Confit Egg Yolk

Chicken Liver Parfait, Chutney

Terrine of Tomato & Basil, Mozzarella & Basil Ice Cream

Ballotine of Lincolnshire Eel & Leek, Wasabi, Mayonnaise

Mains

Roast Presa Iberico Pork, Apple & Fennel

Roast Breast of Guinea Fowl, Peas à la Française

Fillet of Beef Smoked Bone Marrow, Slow Cooked Rib, Baked Potato Purée

Poached Fillet of Turbot, Sea Lettuce & Sorrel Sauce, Prawns

* Please note that our Fish Dishes are served warm, not hot

HEAD CHEF: AARON PATTERSON

In consideration of other guests may we ask you not to use your mobile telephone in the dining room.

Cheese

(as a fourth course)

A Selection from the Cheese Board

served with Bread from the Hambleton Bakery, Grapes & Celery

Desserts

(Desserts take up to 25 minutes to prepare)

Passionfruit Soufflé, Passionfruit & Banana Sorbet

Hambleton's Tiramisu

English Strawberries, Elderflower, Sablé Breton

Terrine of Peach & Raspberry, Crème Fraîche Ice Cream

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Coffee & Sweet Delights

£5.00

All food, drink & other restaurant items are subject to a discretionary service charge of 12.5%

If you have any food allergies, please inform a member of our dining team or ask to see our "Allergy Bible". Unfortunately, we cannot guarantee that all our dishes are free from traces of allergens, due to the open plan nature of our kitchen.