



## Lunch for Less

Any Two Courses £45.00

Beetroot Terrine, Horseradish Ice Cream  
or

Mushroom Raviolo, Mushroom Velouté

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Pan Fried Fillet of Seabream  
Lightly Curried Mussel Sauce, Cauliflower  
or

Confit Duck Leg, Spiced Lentils,  
Caramelised Endive, Pineapple

Third Course £9.50

Rhubarb Crumble Soufflé, Rhubarb Sorbet  
or

Nougat Glacé, Caramelised Apple & Blackberries

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Coffee & Chocolates Etcetera  
£6.50

## Gourmet Corner

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

Exmoor Baerii Caviar, Potato Ice Cream,  
Buckwheat  
(Starter Course - £5.00 Supplement)

Roast Loin of Veal, Truffle, Cauliflower, Truffle Sauce  
(Main Course - £6.00 Supplement)

## Sample Weekday Lunch Menu

Friday, 11<sup>th</sup> March 2022

£89.00 per person for Three Courses

### Starters

Chicken Liver Parfait, 100% Valrhona Dark Chocolate,  
Kumquat, Blood Orange

Seared Smoked Lincolnshire Eel, Bergamot,  
Wasabi Ice Cream

Seared Tuna Belly, Pickled Cucumber, Sesame Seed

Terrine of Root Vegetables, Smoked Mayonnaise,  
Jerusalem Artichoke Ice Cream

### Mains

Loin of Launde Farm Lamb, Sweetbread, Roast Aubergine,  
Feta, Red Pepper Purée

Breast of Merrifield Duck, Baby Beetroot, Lemongrass & Ginger

Rib Eye of Pork, Braised Kohlrabi, Apple & Crackling

Poached Fillet of Halibut, Oyster Leaf & Cucumber

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

Chef Director: Aaron Patterson

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

## Desserts

(Desserts take up to 25 minutes to prepare)

Hambleton's Tiramisu

Caramelised Pineapple, Cardamom Cream,  
Pineapple Sorbet

Calvados Chiboust, Blackberries, Apple Sorbet

Quince & Honey Soufflé, Almond Ice Cream

A Selection of Farmhouse Cheeses  
Hambleton Bakery Bread, Grapes & Celery

Coffee & Sweet Delights  
£6.50

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.

