



Dinner

Gourmet Corner

To Accompany the Menu of the Day

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 Dinner Menu

(Served every evening of the week and Saturday Lunch)

Thursday, 10th March 2022

£89.00 per person for Three Courses

Starters

Chicken Liver Parfait, Apple & Blackberry

Poached King Prawns, Ponzu, Avocado, Yuzu

Seared Tuna Belly, Pickled Cucumber, Sesame Seed

Terrine of Heritage Carrot, Spiced Carrot Ice Cream

Mains

Roast Loin of Fallow Venison, Turnip, Braised Red Cabbage

Breast of Merrifield Duck, Baby Beetroot, Lemongrass & Ginger

Presa of Pork, Braised Kohlrabi, Apple & Crackling

Poached Fillet of Turbot, Morel Mushroom Risotto, Vermouth Sauce

* 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)

Taste of Eccles, Grape & Sauternes Sorbet

Caramelised Pineapple, Cardamom Cream,
Pineapple Sorbet

Hambleton's Tiramisu

Prune & Armagnac Soufflé, Walnut 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.

