



### Wine Selection

A glass of wine with each course, specially selected to suit your choice - £27.00

### Special Offer "Lunch for Less"

Now available Monday to Friday

£45.00 for Two Courses &  
£9.50 for a Third

Coffee and Sweet Delights £6.50

Sunday, 6<sup>th</sup> March 2022  
Luncheon

## Sample Sunday Lunch Menu

### FIRST COURSES

Chicken Liver Parfait, Apple & Blackberry

Seared Smoked Lincolnshire Eel, Bergamot,  
Wasabi Ice Cream

Semolina Gnocchi, Iberico Ham, Quail Eggs,  
Mushrooms, Grappa Sauce

Terrine of Heritage Carrot, Spiced Carrot Ice Cream

### MAIN COURSES

Hambleton's Traditional Roast Sirloin of Beef,  
Yorkshire Pudding

Roast Fillet of Lamb, Moroccan Cous Cous,  
Aubergine, Lamb Jus

Roast Guinea Fowl, Butternut & Sage Risotto,  
Toasted Pumpkin Seeds

Pan Fried Fillet of Seabass, Kimchi, Caramelised Fennel,  
Fennel & Vanilla Sauce

Three Course Sunday Lunch - £70.00

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

Please note that a lot of time is dedicated to the preparation of dishes and for this reason we ask that dessert orders are also placed in advance.



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

Rhubarb Crumble Soufflé, Rhubarb Sorbet

Nougat Glacé, Caramelised Apple & Blackberries

Taste of Eccles, Grape & Sauternes Sorbet

A Selection of Farmhouse Cheeses

Hambleton Bakery Bread, Chutney  
(taken as a Fourth Course £14.75)

Coffee & Sweet Delights

£6.50

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.

