Lunch for Less

Any Two Courses £45.00

Goat's Cheese Raviolo, Tomato Consommé
or
Beetroot Cured Seatrout, Yuzu Pureé,
Wasabi Ice Cream
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Confit Duck Leg, Spiced Lentils,
Caramelised Endive, Blood Orange
or
Pan Fried Fillet of Seabream, Artichoke Risotto,
Bouillabaisse Sauce

Third Course £9.50

Rhubarb Crumble Soufflé, Rhubarb Sorbet
or
Lemon Tart, Raspberry Sorbet
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Coffee & Chocolates Etcetera
£6.50

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 Weekday Lunch Menu

(Not available throughout December & all Bank Holidays)

Monday, 2nd May 2022

£95.00 per person for Three Courses

Starters

Chicken Liver Parfait, Apple & Blackberry

Seared Tuna Belly, Pickled Cucumber, Sesame Seed

Seared Smoked Lincolnshire Eel, Bergamot, Wasabi Ice Cream

Terrine of Heritage Carrot, Spiced Carrot Ice Cream

Mains

Presa of Pork, Braised Kohlrabi, Apple & Crackling

Loin of Launde Farm Lamb, Sweetbread,
Roast Aubergine, Goat's Curd Tortellino,
Red Pepper Purée

Breast of Merrifield Duck, Baby Beetroot,
Lemongrass & Ginger

Pan Fried Fillet of Seabass, Seaweed,
Potato Puree, Sea Spaghetti, Razor Clam

* 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

Taste of Eccles,
Grape & Sauternes Sobert

Passion Fruit Soufflé,
Banana & Passion Fruit Sorbet

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

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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.