



A Sample Sunday Lunch Menu

Special Offer

"Lunch for Less"

Available Monday to Friday
January to November

£54.00 for Two Courses
£14.00 for a Third Course
Coffee & Sweet Delights - £7.50

First Courses

Salt Baked Celeriac, Nashi Pear,
Truffle & Smoked Almond

Cornish Crab, Pickled Cucumber, Lemon Verbena, Yuzu

Florentine Tortellino, Wild Mushrooms, Grappa Sauce

Paté of Chicken Liver,
Pickled Grapes, Verjus

Main Courses

Hambleton's Traditional Roast Sirloin of Beef,
Yorkshire Pudding

Roast Guinea Fowl, Jerusalem Artichoke Risotto,
Chanterelles, Madeira Sauce

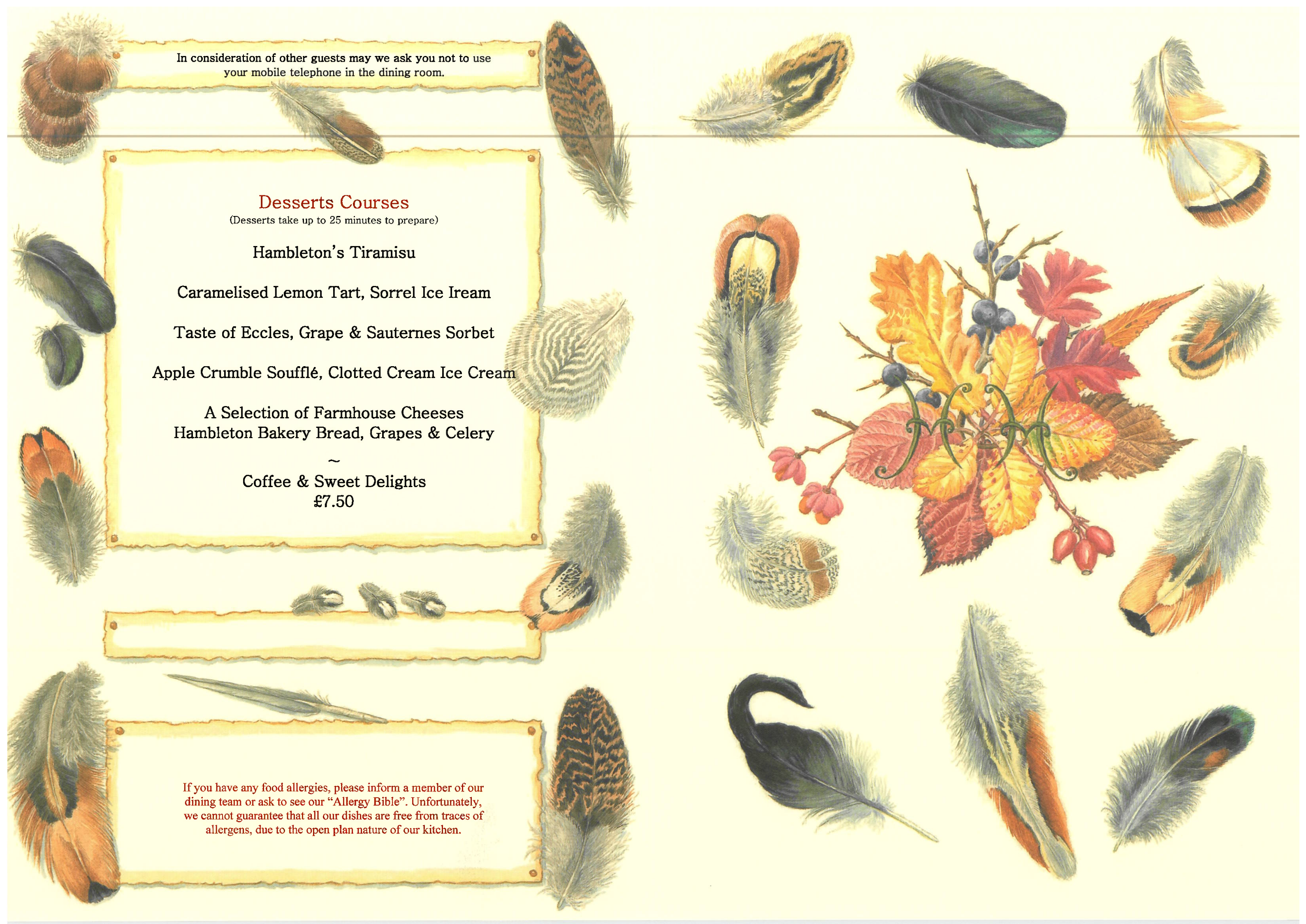
Ribeye of Redhill Farm Pork, Cauliflower, Apple, Crackling

Pan Fried Fillet of John Dory,
Seaweed Mash, Claude Clams, Oyster Leaf Sauce

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

Three Course Sunday Lunch - £84.00

Chef Director: Aaron Patterson

The entire page is framed by a decorative border of various feathers and autumn leaves. The feathers are in shades of brown, grey, and black, with some showing iridescent colors. The leaves are in shades of orange, red, and yellow. The text is arranged in a central column, with the main menu items in a yellow-bordered box. The background is a light cream color.

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

Desserts Courses

(Desserts take up to 25 minutes to prepare)

Hambleton's Tiramisu

Caramelised Lemon Tart, Sorrel Ice Iream

Taste of Eccles, Grape & Sauternes Sorbet

Apple Crumble Soufflé, Clotted Cream Ice Cream

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

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Coffee & Sweet Delights
£7.50

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.