



## A Sample Menu of the Day

Available each evening of the week

And for Lunch from Monday  
to Saturday

### Gourmet Corner

To Accompany the Menu of the Day

Sturia Oscietra Caviar,  
Potato Ice Cream, Buckwheat  
(Starter Course - £5.00 Supplement)

Roast Fillet of Hereford Beef, Braised Ox Cheek,  
Seared Chicken Liver, Caramelised Onions, Red Wine  
Sauce  
(Main Course - £8.00 Supplement)

## Menu of the Day

£125.00 per person for Three Courses

### First Courses

Terrine of Heritage Carrots,  
Spiced Carrot Ice Cream, Coriander Oil

Smoked Lincolnshire Eel, Potatoes, Baby Leeks,  
Caviar, Vichyssoise Dressing

Paté of Chicken Liver,  
Red Wine Infused Grapes, Verjus Jelly

Pan Fried Fillet of Red Mullet, Pesto Tortellino,  
Minestrone Consommé

Barbequed Octopus, Cucumber, Hoisin & Peanut Sauce, Sesame Seed

### Main Courses

Loin of Rabbit, Baby Garden Vegetables, Pearl Barley

Roast Merryfield Farm Duck,  
Soused Heritage Beetroot, Yuzu Purée

Roast Loin of Lamb,  
Redcurrant, Mint, Rosemary & Garlic Infused Jus

Pluma of Iberico Pork,  
Soused Cabbage, Parsnip Fondant, Apple

Poached Fillet of Halibut,  
Wild Garlic, Egg Yolk Puree, Morels

\* 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 Courses

(Desserts take up to 25 minutes to prepare)

Hambleton's Walnut Whip,  
Passion Fruit Marshmallow

Taste of Rhubarb Cheesecake, Rhubarb Sorbet, Yuzu

Mille-Feuille of Alphonso Mango,  
Lime Leaf Mouse, Coconut Sorbet

Vanilla Poached Pear, Pistachio Anglaise,  
Warm Pistachio Cake, Pear Sorbet

Unwaxed Lemon Soufflé, Sorrel Ice Cream

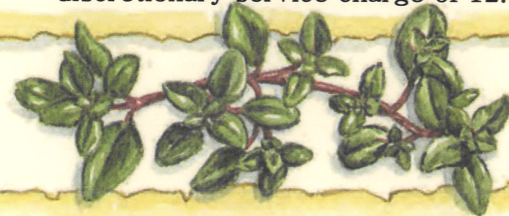
A Selection of Farmhouse Cheeses,  
Hambleton Bakery Bread, Grapes & Celery

Coffee & Sweet Delights

£7.50



All food, drink & other restaurant items are subject to a discretionary service charge of 12.5%



If you have any dietary requirements, please inform a senior member of our dining team. They are happy to discuss our daily menu. Unfortunately, due to the open plan nature of our kitchen, we cannot guarantee that all our dishes are free from traces of allergens.

