



Lunch for Less

Any Two Courses £31.50

Crab Raviolo flavoured with Ginger & Coriander

or

Salad of Salsify, Ricotta & Orange

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Slow Cooked Jacob's Ladder, Caramelised Onions,
Peppercorn Sauce

or

Poached Fillet of Seatrout Niçoise,
Bouillabaisse Sauce

Third Course £8.50

Treacle Tart, Orange Sorbet

or

Apple Crumble Soufflé, Clotted Cream

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Coffee & Chocolates Etcetera

£5.00

Gourmet Corner

To Accompany the Menu of the Day
(Not Available with Lunch for Less)

Roast Loin of Fallow Venison, Black Garlic Risotto,
Crones, Cèpes
(Main Course - £6.00 Supplement)

Monday, 14th October 2019

Menu of the Day

£78.00 per person for Three Courses

£98.00 per person for Four Courses

Starters

Marinated Scallop with Crème Fraiche, Apple

Lasagne of Wild Mushrooms, Grappa Sauce

Terrine of Heritage Carrot, Spiced Carrot Ice Cream

Chicken Liver Paté, Grapes, Verjus Jelly & Jasmine

Fish Course

(this course can be ordered as a middle or main course)

Pan Fried Fillet of Seabass, Burrata, Pumpkin Risotto, Cèpes

Mains

Breast of Merrifield Farm Duck, Duck Parfait, Celeriac & Plum


Presa Iberico Pork, Cauliflower, Apple, Crackling

Launde Farm Lamb, Pickled Aubergine, Goat's Curd, Mint Caviar

Poached Fillet of Turbot, Cucumber, Oyster Leaf Sauce

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

HEAD CHEF: Aaron Patterson



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

Cheese

A Selection from the Cheese Board
served with Bread from the Hambleton Bakery, Chutney

Desserts

(Desserts take up to 25 minutes to prepare)

Poached Black Fig with a Fig flavoured Cream, Almonds

'Hambleton's Tiramisu'

The "Pumpkin"

Plum & Star Anise Soufflé, Plum Sorbet

Coffee & Sweet Delights
£5.00

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.

Glass of Port: 1994 Croft £11.00

Some Pudding Wines by the glass

2016 Muscat de Beaumes de Venise Pesquié £8.00 gl

2015 Banyuls Rimage Les Clos de Paulilles £9.00 gl

2013 Tokaji Aszú Crown Estate 5 puttonyos £10.00 gl

2015 Inniskillin Gold Vidal Icewine Niagara Peninsula £17.50 gl

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