



### Lunch for Less

Any Two Courses £38.50

Seabream Terrine, Fennel & Tartar Dressing

or

Ham Hock Raviolo, Lovage Velouté

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Slow Cooked Jacobs Ladder,  
Caramelised Onions, Peppercorn Sauce

or

Pan Fried Fillet of Seabass Niçoise,  
Bouillabaisse Sauce

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Third Course £9.50

Lime Meringue Tart, Chocolate Sorbet

or

Plum Crumble Soufflé, Plum Sorbet

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Coffee & Chocolates Etcetera

£6.00

### Gourmet Corner

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

Salad of Crab, Cucumber & Peppers  
(Starter Course - £4.00 supplement)

Marinated Scallop, Crème Fraiche, Fennel,  
Lime Gazpacho  
(Starter Course - £5.00 Supplement)

## Sample Weekday Lunch

### Menu of the Day

£83.00 per person for Three Courses

£103.00 per person for Four Courses

### Starters

Slow Cooked Octopus, Ink Pasta, Chorizo, Lemongrass & Ginger Sauce

Ballotine of Lincolnshire Eel, Leek, Potato, Yuzu

San Marzano Tomatoes, Gazpacho, Basil Ice Cream

A Taste of Chicken Liver, Muesli, Lemon

### Mains

Loin of New Season Launde Farm Lamb,  
Rosemary Purée, Confit Garlic, Lamb Belly

Roast Presa Iberico Pork, Apple & Fennel

Roast Merrifield Duck, Peanut Purée, Napa Cabbage, Lime Leaf Sauce

Pan Fried Fillet of Seabass, Cucumber, Sautéed Prawns, 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**

(as a fourth course)

**A Selection of Cheeses**

served with Bread from the Hambleton Bakery,  
Grapes & Celery

**Desserts**

(Desserts take up to 25 minutes to prepare)

Hambleton's Tiramisu

Yuzu Soufflé, Red Shiso Leaf Gelato

Sablé Breton, Apples cooked in Calvados, Blackberries

Poached Apricot, Clotted Cream Ice Cream, Hibiscus

Coffee & Sweet Delights

£6.00



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.

