



Wine Selection

A glass of wine with each course, specially selected to suit your choice - £27.00

Special Offer "Lunch for Less"

Now available Monday to Friday

£38.50 for Two Courses &
£9.50 for a Third

Coffee and Sweet Delights £6.00



Sample Sunday Lunch Menu

FIRST COURSES

Terrine of Heritage Carrot, Spiced Carrot Ice Cream

Ham Hock Raviolo, Lovage Velouté

Confit Tomatoes Mozzarella, Basil & Chilled Tomato Essence

Chicken Liver Pate, 100% Valrhona Dark Chocolate, Kumquat,
Blood Orange

MAIN COURSES

Hambleton's Traditional Roast Sirloin of Beef, Yorkshire Pudding

Roast Guinea Fowl, Pea & Mint Risotto, Morels Mushrooms,
Madeira Sauce

Loin of Launde Farm Lamb, Roast Aubergine,
Feta & Red Pepper Purée

Pan Fried Fillet of Seabream,
Hasselback Potatoes, Sea Lettuce, Sorrel Sauce

Three Course Sunday Lunch - £65.00

* 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.



Desserts

(Desserts take up to 25 minutes to prepare)

English Strawberries, Elderflower Chiboust

Hambleton's Tiramisu

Mango Soufflé, Lime Leaf Ice Cream

Caramelised Lemon Tart, Rhubarb Sorbet

A Selection of Farmhouse Cheeses

Hambleton Bakery Bread,

Chutney

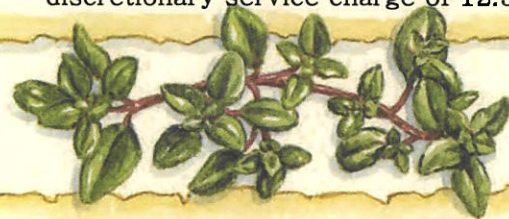
(taken as a Fourth Course £14.75)

Coffee & Chocolates Etcetera

£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.

