



Sunday, 28th November 2021

£89.00 per person for Three Courses

Starters

Chicken Liver Parfait, Apple & Blackberry

Terrine of Heritage Carrot, Spiced Carrot Ice Cream

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

Tartlet of Crab, Apple, Apple Blossom

Mains

Roast Presa Pork, Braised Kohlrabi, Apple & Cracking

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

Breast of Merrifield Duck, Sweetheart Cabbage, Hibiscus, Salsify

Pan Seared Fillet of Halibut, Fennel, Orange, Vanilla Sauce

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

Chef Director: Aaron Patterson

Time is dedicated to
the preparation of dishes and for this reason
we ask that dessert orders are also placed in advance.



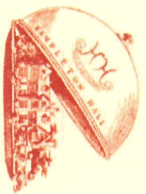
Gourmet Corner

To Accompany the Menu of the Day

Exmoor Baerii Caviar, Potato Ice Cream,
Buckwheat

(Starter Course - £5.00 Supplement)

Fillet of Rose Veal, Morteau Sausage, Radish
(Main Course - £4.00 Supplement)



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)

Hambleton's Tiramisu

Caramelised Pineapple, Cardamom Cream,
Pineapple Sorbet

Calvados Chiboust, Blackberries, Apple Sorbet

Prune & Armagnac Soufflé, Walnut Ice Cream

A Selection of Farmhouse Cheeses

Hambleton Bakery Bread, Grapes & Celery

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.