



Lunch for Less

Any Two Courses £45.00

Gravadlax, Ginger Caviar, Cucumber,
Wasabi Ice Cream
or

Goats Cheese Raviolo, Butternut Squash Velouté
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Slow Cooked Roast Pork Belly,
Fennel Kimchi, Crackling
or

Pan Fried Fillet of Seabream, Wakame Seaweed,
Mooli, Lemon Grass & Ginger Sauce

Third Course £9.50

Dark Chocolate Tart, Orange Sorbet
or

Apple Crumble Soufflé, Blackberry Sorbet
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Coffee & Chocolates Etcetera
£6.50

Gourmet Corner

Some Speciality Alternatives
(Not Available with Lunch for Less)

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

Fillet of Beef, Oxtail, Eryngii Mushrooms,
Yam Bean & Red Wine Sauce
(Main Course - £8.00 Supplement)

Sample Lunch Menu Monday to Friday – January to November

£95.00 per person for Three Courses

Starters

Paté of Chicken Liver, Crab Apple Purée, Calvados

Poached King Prawns, Ponzu, Avocado, Seaweed

Terrine of Heritage Carrot, Spiced Carrot Ice Cream

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

Mains

Roast Loin of Venison, Braised Red Cabbage,
Chanterelle Jaune

Presa of Pork, Braised Kohlrabi, Apple & Crackling

Roast Guinea Fowl, Pea & Mint Risotto,
Scottish Girolles, Madeira Jus

Pan Fried Fillet of Line Caught Seabass, Cepe Mushrooms,
Butternut Squash & Sage

* 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

(Desserts take up to 25 minutes to prepare)

Black Fig Tarte Tatin, Fig Leaf Ice Cream

Golden Chocolate,
Peanuts, Banana & Passion Fruit Sorbet

Blackberry Soufflé, Clotted Cream Ice Cream

Vanilla Poached Pear, Spiced Rum Caramel,
Pain Perdu, Anglaise

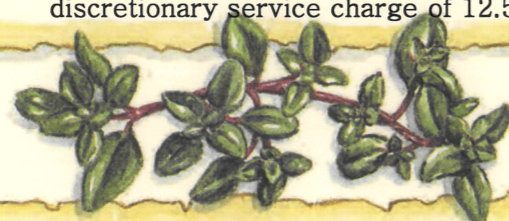
A Selection of Farmhouse Cheeses
Hambleton Bakery Bread, Grapes & Celery

Coffee & Sweet Delights

£6.50



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.

