



Lunch for Less

Any Two Courses £54.00

Beetroot Terrine, Horseradish Ice Cream

or

Mushroom Raviolo, Mushroom Velouté

~

Cuttlefish, Squid Ink Linguine,
Lemongrass & Ginger Sauce

or

Roast Quail, Smoked Bacon, Salsify, Sauternes Sauce

Third Course £14.00

Chocolate Tart, Orange Sorbet

or

Blackberry Soufflé, Clotted Cream Ice Cream

~

Coffee & Chocolates Etcetera

£7.50

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 Rose Veal,
Truffle Risotto, Violet Artichoke
(Main Course - £8.00 Supplement)

Sample Lunch Menu

Available Monday to Friday
(not Christmas, New Year, December
or Public Holidays)

£115.00 per person for Three Courses

First Courses

Salad of Crab, Mooli, Pink Lady Apple, Ginger

Tartlet of Jerusalem Artichoke, Wiltshire Truffle,
Root Vegetables

Paté of Chicken Liver, Crab Apple Pureé, Calvados

Lasagne of Wild Mushrooms, Light Chicken Mousse,
Iberico Ham, Grappa Sauce

Main Courses

Roast Partridge, Petit Choux, Pear, Madeira Sauce

Roast Loin of Fallow Venison, Braised Red Cabbage,
100% Valrhona Chocolate

Presa of Pork, Braised Kohlrabi, Apple & Crackling

Poached Fillet of Turbot,
Fennel, Fennel & Vanilla Sauce

* 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.

Dessert Courses

(Desserts take up to 25 minutes to prepare)

Hambleton's Tiramisu

Quince & Honey Soufflé, Almond Ice Cream

Calvados Chiboust, Blackberries, Apple Sorbet

Black Fig Tart Tatin, Fig Leaf Ice Cream

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.

