



## Wine Selection

A glass of wine with each course, specially selected to suit your choice – £30.00

## Special Offer “Lunch for Less”

Available Monday to Friday

£54.00 for Two Courses  
£12.00 for a Third Course

Coffee and Sweet Delights – £7.50

## Sunday Lunch

## Sample Sunday Menu

£77.00 per person for Three Courses

### FIRST COURSES

Chicken Liver Parfait, Autumn Fruits, Toasted Sourdough

Poached King Prawns, Ponzu, Avocado, Seaweed

Terrine of Heritage Carrot, Spiced Carrot Ice Cream

Pumpkin & Parmesan Gnocchi, Wild Mushrooms,  
Iberico Ham, Grappa Sauce

### MAIN COURSES

Hambleton's Traditional Roast Sirloin of Beef,  
Yorkshire Pudding


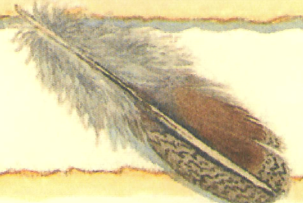

Roast Guinea Fowl, Scottish Girolles,  
Jerusalem Artichoke Risotto, Madeira Sauce

Presa of Pork, Braised Kohlrabi, Apple & Crackling

Pan Fried Fillet of Seabass,  
Smoked Bone Marrow, Clams, Chowder Sauce

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





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)

Coconut & Lime Nougat Glacé,  
Caramelised Pineapple, Coconut Sorbet




Blackberry Soufflé, Clotted Cream Ice Cream

Dark Chocolate Tart, Orange Sorbet

Taste of Eccles, Grape & Sauternes Sorbet

A Selection of Farmhouse Cheeses  
Hambleton Bakery Bread, Grapes & Celery  
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Coffee & Sweet Delights  
£7.50



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.

