

Sample Dinner Menu
Available Monday to Sunday
& Lunch on a Saturday

£115.00 per person for Three Courses

First Courses

Hambleton's Garden Salad, Truffled Mayonnaise
Chicken Liver Parfait, Tomato Chutney, Basil Oil
Salad of Crab, Mooli, Ginger & Lemongrass Sauce
Morel Mushroom Tortellino, Wild Garlic,
Quail Egg, Grappa Sauce

Main Courses

Roast Guinea Fowl, Wild Garlic Risotto,
Presa of Pork, Braised Kohlrabi, Apple, Crackling
Loin of Rabbit, Pearl Barley Risotto, Rabbit Tortellino,
Baby Garden Vegetables
Poached Fillet of Turbot,
St. George Mushrooms, Asparagus

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

Chef Director: Aaron Patterson



Dinner

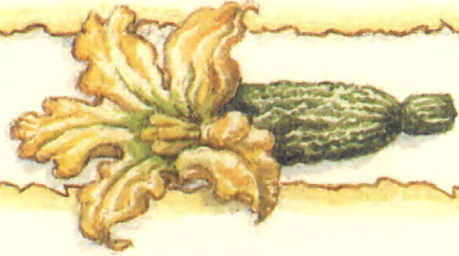
Gourmet Corner

Some Speciality Alternatives

Pan Seared Orkney Scallop, Orange,
Chicory & Lovage Sauce
(Starter Course - £3.00 Supplement)

Roast Fillet of Hereford Beef, Heritage Carrot,
Horseradish Pommes Dauphine
(Main Course - £8.00 Supplement)

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)

Golden Chocolate,
Passion Fruit, Peanuts, Banana Sorbet

Taste of Eccles, Grape & Sauternes Sorbet

Unwaxed Lemon Soufflé, Sorrel Ice Cream

Elderflower Chiboust, Gariguettes Strawberries,
Lemon Curd

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

Coffee & Sweet Delights

£7.50



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.

