



Lunch for Less

Any Two Courses £54.00

Ham Hock Raviolo, Lovage Velouté

or

Terrine of Seatrout with Sorrel & Yuzu Dressing

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Pan Fried Fillet of Cod, Wakame Seaweed,
Mooli, Lemongrass & Ginger

or

Roast Lamb Chump, Piperade, Aubergine & Feta

Third Course £14.00

Mango Soufflé, Mango Sorbet

or

Rutland Water Strawberry & Elderflower Panna Cotta,
Elderflower Sorbet

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Coffee & Sweet Delights

£7.50

Gourmet Corner

To Accompany the Menu of the Day
(Not Available with Lunch for Less)

Sturia Oscietra Caviar,
Potato Ice Cream, Buckwheat
(Starter Course - £8.00 Supplement)

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

Sample Lunch Menu Available Monday to Friday

(not Christmas, New Year, December or Bank Holidays)

Starters

Chicken Liver Paté, Rose Apple Purée, Toasted Sourdough

Hambleton's Garden Salad, Truffled Mayonnaise

Poached King Prawns, Ponzu, Avocado, Seaweed

Florentine Tortellino, Wild Garlic, Morel Mushrooms

Mains

Loin of New Season Lamb, Braised Lamb, Red Currant & Mint

Roast Merryfield Farm Duck Breast,
Soused Heritage Beetroot, Yuzu Purée

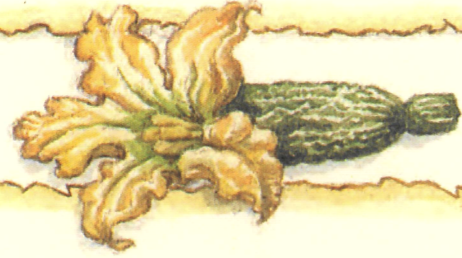
Rib Eye of Pork, Braised Kohlrabi, Apple, Crackling

Poached Fillet of Turbot,
Braised Fennel, Orange, 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.



Desserts

(Desserts take up to 25 minutes to prepare)

Golden Chocolate,
Passion Fruit, Peanuts, Banana Sorbet

Unwaxed Lemon Soufflé, Sorrel Ice Cream

Mille-Feuille of Coconut & Alphonso Mango, Mango Sorbet

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.

