



## A Sample Sunday Lunch Menu

Available every Sunday  
throughout the year

### First Courses

Kitchen Garden Leaf Salad,  
Beetroot, Blood Orange, Feta, Pine Nuts

Smoked Lincolnshire Eel, Potatoes, Baby Leeks,  
Caviar, Vichyssoise Dressing

Paté of Chicken Liver,  
Pickled Grapes, Verjus,

Pan Fried Fillet of Seabass,  
Tomato & Artichoke Israeli Couscous, Bouillabaisse Sauce

### Main Courses

Hambleton's Traditional Roast Sirloin of Beef,  
Yorkshire Pudding

Roast Guinea Fowl, Jerusalem Artichoke Risotto,  
Pied de Mouton Mushrooms, Madeira Sauce

Pluma of Iberico Pork,  
Soused Cabbage, Parsnip Fondant, Apple

Poached Fillet of Halibut,  
Wild Garlic, Egg Yolk Purée, Morels

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

Three Course Sunday Lunch - £92.50

Chef Director: Aaron Patterson



In consideration of other guests may we ask you not to use your mobile telephone in the dining room.



### Desserts Courses

(Desserts take up to 25 minutes to prepare)

Hambleton's Walnut Whip,  
Passion Fruit Marshmallow

Mille-Feuille of Alphonso Mango,  
Lime Leaf Mouse, Coconut Sorbet

Almond Nougat Glacé,  
Caramelised Pineapple, Coconut Sorbet

Apple Crumble Soufflé, Clotted Cream Ice Cream

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.

