

## Sample Sunday Lunch Menu

#### **Starters**

Burrata, basil & rocket salad, anchovies, tomato essence (GF)(V) £9.75p

Chilled pea & mint soup, chive oil. (V) (VE) (GF) £8.50

Seared tuna niçoise. Heritage tomatoes, olives. £11.75

Ham hock terrine. Piccalilli, pickled summer vegetables, toasted sourdough £10.50

#### **Mains**

Seabream fillet. Red pepper stew, grilled artichoke, green beans, bouillabaisse sauce (GF) £26.50

Beef rump, roast potato, spring greens, Carrots, Yorkshire pudding & gravy (GF\*) (DF\*) £32.50

Lamb rump, roast potato, spring greens, Carrots, Yorkshire pudding & gravy (GF\*) (DF\*) £32.50

Roast Chicken, roast potato, spring greens, Carrots, Yorkshire pudding & gravy (GF\*) (DF\*) £30

Homemade tagliatelle. Wild mushrooms, cherry tomato, English green beans, Parmigiano Reggiano(V)£20.50

### Sides £5

Cauliflower Cheese | Green Beans and Shallots | Roast Potatoes

#### **Desserts**

Seasonal Summer Fruit Salad. Vanilla gelato, mint (GF) (V) £9

Chocolate & hazelnut brownie. English Raspberries, hazelnut gelato (V) £9.50

Hambleton bakery tart. Raspberry Sorbet (V) £9

Cheese selection, seasonal chutney, grapes & celery (V) (gf\*) £12.50

# Sample Set Menu 2 courses £32 3 courses £38

**Seasonal Soup** of the Day served with Hambleton Bakery Bread (V) (GF\*) **Salmon gravlax**, pickled fennel, cucumber, orange & yuzu (DF) (GF)

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**Beef rump,** roast potato, spring greens, Carrots, Yorkshire pudding & gravy (GF\*) (DF\*) **Seabream fillet.** Red pepper stew, grilled artichoke, green beans, bouillabaisse sauce (GF)

Homemade bakery tart. Raspberry Sorbet Seasonal Summer Fruit Salad. Vanilla gelato, mint (GF) (V)