

# SAMPLE DINNER MENU

---

Selection of Hambleton Bakery artisan bread, basil & sun blushed tomato butter (D)(W)(T)(V)

## STARTERS

White cauliflower and truffle soup (V)

Torched North Sea mackerel, escabeche, coriander oil

Braised Jerusalem artichoke, smoked tofu, white truffle, red chard (VE)(V)

## MAINS

Sirloin of British beef, broccoli and Colston Bassett puree, tender stem, crisp radish, Merlot sauce (D)

Roast butternut squash linguini, chili, crispy sage (W)(V)

Breast of free-range chicken, creamed potato, wild mushrooms, black garlic puree, Madeira jus

Supreme of Scottish salmon, charred potatoes, red peppers, fine beans, gremolata  
Can be served simply with roquette salad & rustic tartare sauce

Cauliflower steak, capers, baby spinach, cherry tomato sauce (VE)(V)

9oz 21-day aged British fillet of beef, tomato, roast onion, mushroom & greens, served with  
peppercorn sauce or red wine jus (D)  
Additional charge of £14.95

## DESSERTS

Dark Callebaut chocolate tart, clotted cream ice cream (V)(D)

Raspberry crème brulee, lemon sorbet, raspberry crisp (V)

Summer berry Eton mess (V)

Ragdale fresh fruit platter, soya yoghurt (V)

Selection of British cheese, grapes, celery, chutney, cracker (T)(D)(W)

Food intolerance Key (V) - Suitable for Vegetarians (VE) - Suitable for Vegans (T) – May contain traces of nuts  
(D) – Contains dairy (W) – Contains wheat (N) – Contains nuts