

# HIBOU BLANC

## LUNCH

TWO COURSES £25

THREE COURSES £30



### **Grilled devilled mackerel**

tomato - cucumber - focaccia crouton - black olive

### **Roast summer vegetables**

toasted almond hummus - lime - curried dressing

### **Roasted tomato soup (v)**

burrata - basil pesto - warm tomato foccacia



### **10oz rump steak**

fries - cafe de Paris butter - ranch salad (£3 supplement)

### **Overnight braised lamb**

olive oil potato purée - summer vegetables - lamb sauce

### **Fresh and smoked trout salad**

cucumber, baby potato - watercress - baby leaves - herb creme friache

### **Thick slice of warm onion tart (v)**

parmesan cream - large green leaf salad



### **Lemon posset (v)**

strawberry compote - warm sugared beignet

### **Chilled cardamom rice pudding fool**

Peach - nectarine - almond

### **Thick slice of blue Stilton**

Port reduction - warm Eccles bun