

# HIBOU BLANC

## SUNDAY LUNCH



TARTLET OF VINE TOMATOES (V)  
goats cheese and basil - herb salad

SMOKED HADDOCK ARRANCINI  
wilted spinach - fish cream

CRISPY SPICED LAMB  
salad of sprouting brocolli - hazelnuts - shallots

WARM ENGLISH ASPARAGUS  
wilted greens - poached egg - hollandaise

ROASTED TOMATO SOUP (V)  
burrata - pesto - tomato focaccia



### ROAST MEATS

All roasts served with roast potatoes, mashed potato, confit carrot, Yorkshire pudding, seasonal greens and gravy

ROAST RUMP OF BEEF

ROAST LEG OF LAMB

ROAST BREAST OF HERB FED CHICKEN  
pork stuffing

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SIMPLY GRILLED CHALK STREAM TROUT  
jersey royals - garlic butter - seasonal greens

DOUBLE BAKED CHEESE SOUFFLE (V)  
melted leeks - mushrooms - parmesan cream

NORTH SEA FISH PIE  
mash - cheddar

SLOW COOKED LAMB SHANK  
mash - french style peas



PASSIONFRUIT CHEESECAKE  
lime ice cream

WILD CARDAMON RICE PUDDING (V)  
peach and nectarine jam

VHALRONA CHOCOLATE MOUSSE  
cherries - cherry sorbet - 100's + 1000's

THICK SLICE OF BLUE STILTON  
warm eccles cake

2 COURSES £30

3 COURSES £35

Please note that we cannot guarantee the absence of any allergen. As we use shared equipment in a busy environment, some products may not be suitable for those with severe allergies. Our menu constantly changes; please advise our team every time you visit as we may be using substituted ingredients.

10% discretionary service charge will be added to your bill