

# THE HAMBROUGH



## SNACKS

NOCERELLA OLIVES - 5  
ROSE HARISSA NUTS - 5  
MIXED ROOT VEGETABLE CRISPS - 4

## BREAD

DUO OF HAMBROUGH BREADS  
& HOMEMADE BUTTERS - 6

## SMALL PLATES

FILLET OF LONGHORN BEEF TARTAR  
FILO-CURED EGG YOLK-AGED FIG VINEGAR-  
CONFIT KOHLRABI

ROASTED KABOCHA PUMPKIN VELOUTÉ  
POTATO POPCORN-OIL OF WIGHT-SUMAC-  
SMOKED SUNDRIED TOMATO & OREGANO  
BLOOMER BREAD

NEW FOREST MUSHROOM PARFAIT  
PRESERVED BLACK TRUFFLE-TOASTED  
HAZELNUTS-CRISP TEXTURES-CHIVE OIL

GIN CURED CHALK STREAM TROUT  
CITRUS CRÈME FRAICHE-AUTUMN BEETROOT GEL-  
COMPRESSED CUCUMBER-TROUT ROE

BROWN BUTTER TIGER PRAWNS  
PINEAPPLE & CHILLI CHIMICHURRI-CHIPOTLE  
DRESSING-BRIOCHE-SORREL

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## LARGE PLATES

RYELAND LAMB RUMP  
CHÈVRE & BEETROOT TERRINE - BRAISED  
SHALLOT-GARDEN PEA PUREE-CORAL TUILLE-  
PORT JUS

CREEDY CARVER DUCK BREAST  
CONFIT POTATO-BURNT ONION PUREE-FLAMBE  
PARSNIP-CAVOLO CRISP-BLACK CHERRY  
REDUCTION

DECONSTRUCTED SEAFOOD PIE  
SOUS VIDE HALIBUT-SMOKED HADDOCK-TIGER  
PRAWNS-SCOTTISH SALMON-THERMIDOR  
SAUCE- SPINACH-DORSET CHEDDAR-ALBERT  
BARTLETTS

BAKED CORNISH COD LOIN  
CORNISH CRAB, HERB & POTATO VOL-AU-VENT -  
MICRO LEAF SALAD-BEURRE BLANC

SALT BAKED CELERIAC  
MEDJOL DATE REDUCTION-TOASTED  
ALMONDS-CELERIAC & CARDAMOM PUREE-  
CELERIAC CRISPS-CHIVE OIL

# THE HAMBROUGH



## DESSERTS

ROASTED HAZELNUT SEMIFREDDO  
TEMPERED DARK CHOCOLATE-KAHLUA CREAM

PRESERVED SUMMER CHERRY  
CHOCOLATE & TONKA BEAN FUDGE-CARAMAC-  
CHERRY SYRUP

DECONSTRUCTED CHEESECAKE  
ROSE PETAL & RASPBERRY-CRYSTALISED WHITE  
CHOCOLATE-WHIPPED HONEY

DESSERT WINE SUGGESTIONS  
SAUTERNES - 8.50  
ROYAL TOKAJI LATE HARVEST - 10.50

TRIO OF CHEESE  
DORSET CHEDDAR - CORNISH BLUE - TUNWORTH  
SOFT - ARTISAN CRACKERS - TOMATO CHUTNEY -  
BLACK GRAPES - 15

GRAHAMS 10 YEAR TAWNY PORT - 10

COFFEE AND PETIT FOURS - 6

ALL PRICES ARE INCLUSIVE OF 20% VAT  
A DISCRETIONARY SERVICE CHARGE OF 10%  
IS ADDED TO ALL BILLS



# THE HAMBROUGH RESTAURANT

OUR MENUS ARE THOUGHTFULLY CREATED BY THE CHEFS AND ARE A CELEBRATION OF THE SEASONS AND SHOWCASE OUR PHILOSOPHY OF USING THE VERY BEST PRODUCE AVAILABLE, WHEREVER POSSIBLE USING INGREDIENTS FROM LOCAL ISLAND SUPPLIERS.

## OUR PHILOSOPHY

FOOD ALLERGIES AND INTOLERANCES  
PLEASE SPEAK TO ANY OF OUR FRONT  
OF HOUSE TEAM WHEN ORDERING WHO  
WILL BE MORE THAN HAPPY TO INFORM  
YOU OF THE INGREDIENTS OF EACH DISH  
  
ALL PRICES ARE INCLUSIVE OF 20% VAT  
  
A DISCRETIONARY SERVICE CHARGE OF  
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## THE MENU



AA Rosette Award  
for Culinary Excellence