



THE HAMBROUGH
LUNCH ON SUNDAY

-To Start-

Twice baked loW Cheese souffle, spring onion & chive (v)
St Austell Bay mussels mariniere
Seared yellow fin tuna, Asian vegetables, sesame, wasabi mayo
Crispy oriental duck salad, hoisin, cucumber

-The Main Event-

Platter for two - roasted rib of beef & half chicken, Yorkshire pudding,
loW vegetables, cauliflower cheese

Choice of roasted rib of beef, roasted chicken with loW vegetables
and traditional trimmings

Oven baked whole sea bass with Sunday vegetables (£2.00
supplement)

Half locally caught lobster, garlic butter with side salad or Sunday
vegetables (£5.00 supplement)

Roasted squash risotto, crispy sage & parmesan (v)

-To Finish-

Dark Valrohna chocolate mousse, poached pear, brandy snap,
Vanilla crème brûlée, olive oil biscuits
Hot chocolate fondant, vanilla ice cream
Selection of loW cheeses (£2 supplement)

1 course £14.95pp : 2 courses £17.95pp : 3 courses £19.95pp