



THE HAMBROUGH

Dinner Menu

To Start

Chestnut Mushroom Tartar
Compressed Mushrooms, Mushroom Ketchup, Tarragon
£7.95

Glazed braised Beef Shin
Celeriac, Hambrough Garden Pear, puffed Rice, Celeriac ash
£8.95

Clams
Beer, Smoked Bacon, Hand-Rolled Pasta and Vanilla Oil
£8.95

Citrus Butter Poached Fillet of Plaice
Crispy Mussels, Citrus Poached Salsify, Citrus and Mussel Emulsion
£9.95

To Follow

Fish of The Day
with Broccoli and Almonds
£24.95

Pan Fried Duck Breast
Walnuts, Ash Honey and Blewit Mushrooms
£25.95

Roast Cannon of Lamb, Honey Poached Sweetbread, Confit Bell Turnips, Lentils
Chestnut and Lamb Fat Sponge
£27.95

Vanilla Whipped Green Barn Farm Goats Cheese, Butternut Squash Relish, Smoked Squash Ketchup,
Nasturtium
£16.95

Sides : £4 each

Baby New Potatoes : Triple Cooked Chips : Selection of Arreton Farm Vegetables :
Creamed Rainbow Chard with toasted grains



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To Finish

Maple Smoked Chestnut Sticky Toffee Pudding,
Mulled Wine Ice Cream
£8.95

Toasted Spiced Brioche
Pineapple and Rum Tartar, Pineapple Ice Cream
£7.50

Selection of Isle of Wight Cheeses
Spiced Tomato Chutney, Crackers, Celery and Grapes
£13.50

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