



## 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*