



THE HAMBROUGH RESTAURANT & BAR

To Start

- Potato and Leek Veloute, Parsley Oil (V) £7.00
- Twice Baked IoW Cheese Souffle, Spring Onion & Chive (V) £7.50
- Moules Mariniere, Toasted Sourdough £8.00
- Mélange Liver Parfait, Pickles, Toasted Brioche £7.95
- Crispy Tandoori Mackerel, Yoghurt, Lentil Dahl £8.00
- IoW Crab, Ginger, Compressed Watermelon & Coriander Crisp £9.00

To Follow

- Charred Donkey Carrot, Lentil Puree, Spiced Yoghurt, Samosa, Coriander (V) £12.00
- IoW Ducks Folly Beer Battered Fish and Chips with all the Sauces £16.00
- Moules Mariniere, Fried Red Potatoes £16.00
- Chicken Kiev, Pommes Purée, Garlic & Shallot Butter £17.00
- IoW Beef Burger, Brioche Bun, Baby Gem, Tomato and Fries £17.00
- Pizza Bianca, Onion Soubise, Parmesan, Iberico Ham £18.00
- Grilled Barnsley Lamb Chop, Spinach, Pine Nuts & Feta £22.00
- Chargrilled Cheverton Farm 60 Day Dry Aged Rib Eye Steak, Chips and Salad £25.00
(Béarnaise or Peppercorn Sauce £2.50 each)

Sides £4 per dish

- Miso Glazed Carrot
- Caramelised Cauliflower & Cauliflower Puree
- Truffle Pomme Puree
- Mixed Leaf Salad Balsamic Glaze & Crispy Shallots
- Sautéed Spinach, Pine Nut and Feta
- Rock 'n' Roll Chips

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.