

THE HAMBROUGH

## Sharing Anti Pasti for Two

Charcuterie Platter

**£15.00**

### To Start

Twice Baked IOW Cheese Soufflé, Spring Onion & Chive (V)

**£6.00**

Crispy Pigs Ear Caesar salad

**£6.00**

Classic Moules Mariniere, toasted Sourdough

**£7.00**

IoW Heritage Tomato, Burrata, Pesto, Modena vinegar

**£7.00**

Crispy Oriental Duck salad, Hoisin sauce, Cucumber

**£8.00**

Seared Yellow Fin Tuna, Asian vegetables, Sesame, Wasabi Mayo

**£8.00**

IOW Lobster & Black Pudding Mac 'n' Cheese

**£8.00**

Beef Tartare, Soy, Confit Egg Yolk, Charcoal Oil, Toasted Sourdough

**£9.00**

### To Follow

Celeriac Three Ways, Salt Baked, Puree, Pickled, Celery Leaf (V)

**£12.00**

Charred Miso glazed Carrot, Burnt Aubergine, Walnut Pesto (V)

**£12.00**

Oven baked whole Plaice, Beurre Noisette, Watercress

**£14.00**

Chicken Kiev, Potato Purée, Garlic & Parsley Butter

**£14.00**

"Fish Pie", Thermidor Sauce, Cauliflower, Shellfish Bisque

**£14.00**

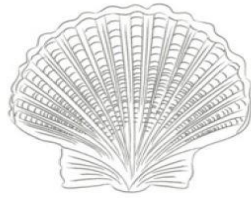
Braised IoW Lamb Breast, Salt baked Celeriac, black garlic, cucumber

**£16.00**

Aberdeen Angus Rib Eye Steak, Chips, Watercress, Béarnaise

**£28.00**

*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.*



THE HAMBROUGH

## Sides

**£4.00 per dish**

Fried Red Potato, Truffle & Parmesan

Charred Miso Glazed Carrot

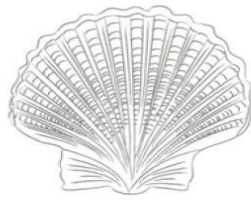
Curly Kale, Flaked Almonds, Hollandaise

Baked Jersey Royals, Charcoal, Chive, Nori

Green salad, Herbs, Aged Balsamic, Crispy Shallots

Caramelized Cauliflower, Cauliflower Puree

*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.*



THE HAMBROUGH

## To Finish

### Sharing Dessert for Two

Apple Tarte Tatin, Vanilla Ice Cream

**£14.00**

Shortbread & Raspberry Mille Feuille

**£7.00**

Vanilla Crème Brule, Olive Oil Biscuits

**£6.00**

Hot Chocolate Fondant, Vanilla Ice Cream

**£7.00**

Strawberries, Chantilly Cream, Meringue, Sherbet

**£7.00**

Selection of Isle of Wight Cheese

**£9.00**

*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*