



MATTHEW TOMKINSON AT THE HAMBROUGH

Starters

Button Mushroom Velouté with Slow Cooked Egg
Sourdough Croutons and Truffle Dressing (v)

Duck Liver Parfait with Crispy Leg Croquette
Spiced Fig Chutney and Toasted Ciabatta

Main Courses

Confit Free Range Pork Belly with Grilled Black Pudding
Caramelised Apples, Fondant Potato and Thyme scented Jus

Escalope Of Cornish Stonebass, Cauliflower Puree
Saute Pak Choi and Red Wine Sauce

Roasted Hispi Cabbage, Imam Byaldi
Red Onion Falafel, Ras El Hanout and Coriander (v)

Desserts

Roasted Hazelnut Parfait, Salted Chocolate Biscuit
Chocolate Mousse, Cocoa Tuile and Fresh Coffee

Warm Bakewell Tart with Toasted Oats and
Tonka Bean Ice Cream

Coffee and Homemade Chocolates £5

2 Course £28.00

3 Course £33.00

*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
All prices are inclusive of 20% VAT.*