



# MATTHEW TOMKINSON AT THE HAMBROUGH

## DINNER MENU

### Starters

Wild Mushroom and Tunworth Filled Pasta  
Local Artichoke Puree and Preserved Black Truffle (v)  
£14

Free Range Duck Liver Parfait, Confit Duck Leg  
Croquette, Caper Puree and Spiced Fig Chutney  
£12

Lasagne of Slow Cooked Oxtail, Fresh Saffron  
Pasta, Baby Spinach and Cep Velouté  
£14

Salt Baked Celeriac, New Season Pear  
Roasted Hazelnuts and Berkswell Cheese (v)  
£12

### Main Courses

Roasted Saddle of Venison, Game and Herb Sausage  
Caramelised Local Squash and Lightly Peppered Jus  
£38

Winter Minestrone of Poached Cornish Monkfish  
Steamed Mussels, Coco Beans, Parsley and Lovage  
£38

Poached and Roasted Free Range Guinea Fowl  
Stuffed Roscoff Onion, Crisp Croquette and Madeira Sauce  
£36

Iron Bark Pumpkin Risotto, IOW Blue Cheese, Pickled Pear  
Roasted Local Squash and 'Autumn Leaves' (v)  
£21

*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.*



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### Desserts

Roasted Hazelnut Parfait, Salted Chocolate Biscuit  
Chocolate Mousse, Cocoa Tuile and Fresh Coffee  
£12

'The Hambrough Apple Tart'  
Vanilla Custard and Caramel  
£12

Pear Sorbet with Chilled Grey Goose Vodka  
£10

Selection of Our Favourite Cheeses  
Fresh Apple, Spiced Chutney and Biscuits  
£15

Coffee and Homemade Chocolates  
£5

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