



## Matthew Tomkinson at The Hambrough

### Starters

Leek and Potato Velouté with Confit Leeks  
Crispy Potato Terrine and Sour Dough Croutons (v)

Duck Liver Parfait, Crisp Croquette, Spiced Fig  
Chutney and Toasted Ciabatta

### Main Courses

Slow Cooked Breast of IoW Lamb, Crushed  
New Potatoes, Local Wild Garlic and Rosemary Jus

Escalope of Black Bream with Cauliflower Puree  
Local White Sprouting Broccoli and Red Wine Sauce

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

### Desserts

Warm Bakewell Tart with Clotted Cream  
Ice Cream and Toasted Oats

Dark Chocolate Millefeuille with Blueberry  
Ice Cream and Chocolate Cremeaux

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.*