



A SPECIAL SUNDAY WITH
MATTHEW TOMKINSON AT THE HAMBROUGH
SUNDAY 28TH MAY 2023

SUNDAY LUNCH MENU

(SAMPLE MENU MAY CHANGE DEPENDING UPON AVAILABILITY)

FREE RANGE DUCK LIVER PARFAIT, CONFIT DUCK CROQUETTE,
CAPER PUREE AND SPICED FRUIT CHUTNEY

SLOW COOKED HERITAGE BEETROOT AND ONION TART WITH
HORSERADISH AND NEW FOREST GOAT'S CHEESE (V)

CRISPY CHICKEN WINGS 'KIEV' WITH IOW TOMATO MINISTRONE & FRESH HERBS

CHILLED RED PEPPER GAZPACHO WITH NEW POTATO SALAD AND
EXTRA VIRGIN OLIVE OIL (V)

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ROAST RUMP OF DRY AGED IOW BEEF WITH DUCK FAT ROAST POTATOES,  
GLAZED CAULIFLOWER CHEESE, YORKSHIRE PUDDING, SEASONAL VEGETABLES  
AND ROAST GRAVY

ROASTED RUM OF IOW LAMB, CONFIT SHOULDER, HERB FALAFEL,  
ROMESCO SAUCE AND OLIVE JUS

ESCALOPE OF CORNISH BLACK BREAM WITH NEW FOREST ASPARAGUS,  
SPICED CRISPY POTATO AND VINE LEAF VELOUTÉ

BUTTER ROASTED CAULIFLOWER, RED LENTIL DHAL  
SPICED TOMATO COMPOTE AND CORIANDER (V)

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'THE HAMBROUGH APPLE TART', VANILLA CUSTARD AND CARAMEL

CLASSIC CRÈME BRULÉE, BLOOD ORANGE SORBET AND
SALTED CHOCOLATE BISCUIT

CARAMELISED LEMON CURD TART WITH NEW FOREST STRAWBERRY
SORBET AND CRISPY MERINGUE

A SELECTION OF OUR FAVOURITE CHEESES WITH FRESH APPLE, SPICED
CHUTNEY AND BISCUITS (£5 SUPPLEMENT)

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COFFEE & HOMEMADE CHOCOLATES £5.00

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TWO COURSES £37.00 THREE COURSES £45.00

*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.*