



## Matthew Tomkinson at The Hambrough

### SAMPLE DINNER MENU

#### Starters

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

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

Braised Free Range Rabbit Cannelloni  
Black Pudding Puree, Wild Asparagus and Cep Velouté  
£14

Slow Cooked Heritage Beetroot Tart with Caramelised  
Onions, Horseradish and New Forest Goat's Cheese (v)  
£12

#### Main Courses

Grilled Bavette of Beef 'Rossini', Sauté Duck Liver  
Smoked Potatoes and Bourguignon Sauce  
£38

Roasted Rump of IOW Lamb, Confit Shoulder  
Herb Falafel, Romesco Sauce and Olive Jus  
£38

Isle of Gigha Halibut, Arreton Valley Asparagus  
Spiced Crispy Potato and Lime Leaf Velouté  
£38

Butter Roasted Cauliflower, Red Lentil Dhal  
Spiced Tomato Compote and Coriander (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.*



## Matthew Tomkinson at The Hambrough

### Desserts

Classic Vanilla Crème Brulée  
Blood Orange Sorbet and Salted Chocolate Biscuit  
£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

*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.*