



## Matthew Tomkinson at The Hambrough

### DINNER MENU

#### Starters

Rillette of Home Smoked Cornish Mackerel  
with Cucumber and Shiso Chutney  
£14

Free Range Duck Liver Parfait, Confit Duck  
Croquette, Caper Puree and Spiced Fruit Chutney  
£16

Salad of Marinated IOW Tomatoes  
Parmesan Cream, Toasted Almonds and Basil (v)  
£14

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

Cornish Day Boat Cod, Fresh Crab  
Saffron Pasta and Crab Butter Sauce  
£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.*

*A Discretionary Service Charge of 10% is added to all Bills*



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Classic Vanilla Crème Brulée  
Fresh Orange Sorbet and Salted Chocolate Biscuit  
£12

'IOW Cherry'  
Dark Chocolate Mille Feuille and Cherry Ice Cream  
£12

Fig Sorbet with Home Grown Fig Leaf Vodka  
£10

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

Coffee and Homemade Chocolates  
£5

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