



Matthew Tomkinson at The Hambrough

Starters

English Pea and Ham Velouté with Smoked Ham Hock Croquettes, Sour Dough Croutons and Truffle Dressing

Chilled IoW Tomatoes and Red Pepper Gazpacho with Whipped Goats Cheese Mousse and Wild Garlic Oil (v)

Main Courses

Honey Roast Corn Fed Chicken Breast with Herb Crushed Arreton Valley Potatoes and Wild Mushroom Sauce

Escalope of Cornish Gilthead Bream with Cauliflower Puree Tenderstem Broccoli and Red Wine Sauce

Butter Roasted Cauliflower, Red Lentil Dhal Spiced Tomato Compote and Coriander (v)

Desserts

White Chocolate and Pear Mousse with Toasted Almonds Pear Sorbet and Tonka Bean Tuile

Dark Chocolate and Orange Marquise with Briddlesford Farm Ice Cream and Caramelised Nuts

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.

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