



Matthew Tomkinson at The Hambrough

Starters

Free Range Duck Liver Parfait, Crisp
Croquette, Caper Puree and Spiced Fruit Chutney

Leek and Potato Velouté, Dauphine Potatoes
Wild Garlic Oil and Sourdough Croutons (v)

Main Courses

Manor Farm Pork Loin with Black Pudding, Caramelised
Apple and Cider Sauce, Braised Gem Lettuce and White Beans

Grilled Escalope of Cornish Bream, Cauliflower Puree
Roasted New Forest Mushrooms and Local Sprouting Broccoli

Roscoff Onion Tarte Tatin, IoW Blue Cheese, Truffled
Celeriac Puree and Rocket Salad (v)

Desserts

Warm Salted Caramel Fondant, Cider Lolly
Sorbet and Homemade Crème Fraiche

Dark Chocolate and Sunset Rum Marquise
Preserved IoW Cherries and Cherry Ice Cream

2 Course £28.00

3 Course £33.00

Food allergies and intolerances – please speak to a member of the 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*