



THE HAMBROUGH RESTAURANT

MOTHER'S DAY MENU

SMALL PLATES

BROWN BUTTER TIGER PRAWNS — PRAWN BISQUE —
BRAISED LEEK — TOASTED PINE NUTS — 14

PRESSED BELLY OF PORK — FERMENTED RED PEPPER GLAZE —
PORK SKIN POPCORN — PEARL ONION — CHARD — 11

SALT BAKED BEETROOT ARANCINI — WHIPPED GOATS' CHEESE &
ROSEMARY CURD — BEETROOT JELLY - 10

LARGE PLATES

BLACK TREACLE ROASTED BEEF SIRLOIN — SMOKE ROASTED POTATOES — HONEY BRAISED CARROT
— PANCETTA & SAVOY CABBAGE FRICASSEE — CARAMELISED SHALLOT PUREE — BEEF GRAVY —
YORKSHIRE PUDDING — 22

BRAISED SHOULDER OF LAMB — CONFIT GARLIC POTATO PUREE — HAZELNUT BEURRE NOISETTE —
CHARRED TENDER STEM — CHARD CRISP — PORT JUS — 21

PAN FRIED RED MULLET — BUTTERED RATTE POTATO — CONFIT FENNEL —
ROASTED CONCASSE STYLE RATATOUILLE — SPLIT VELOUTÉ — 23

ROASTED FOREST MUSHROOMS — HANDMADE PAPPARDELLE — MUSHROOM VELOUTÉ — AGED
PECORINO — TARRAGON — TOASTED PINE NUTS — COLSTON BASSET BLUE — 20

DESSERTS

POACHED PEAR — SPICED SPONGE CAKE — BUTTERSCOTCH SAUCE —
VANILLA GELATO — 10

BAKED BELGIAN CHOCOLATE TORTE — SALTED CHOCOLATE GANACHE —
CANDIED HAZELNUTS — CHOCOLATE SORBET — 10

RUM PRESSED PINEAPPLE — CINNAMON & COCONUT CRUMB —
MALIBU SORBET — 10

TRIO OF CHEESE — FENNEL SEED TUILLE — OLIVE OIL CRACKER —
PORT CHUTNEY — GRAPE — APPLE — 15

COFFEE AND PETIT FOURS — 6

ALL PRICES ARE INCLUSIVE OF 20% VAT
A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL BILLS

FOOD ALLERGIES AND INTOLERANCES - PLEASE SPEAK TO A MEMBER OF OUR FRONT OF HOUSE TEAM
WHO WILL BE MORE THAN HAPPY TO INFORM YOU OF THE INGREDIENTS OF EACH DISH