

A SPECIAL SUNDAY AT THE HAMBROUGH SUNDAY 5TH MAY 2024



SMALL PLATES

- BEETROOT TEXTURES -
SALT BAKED BABY BEETS—SWEET PICKLED BOLTARDY GEL—TUILLE—
SPHERES—CORNISH BLUE CHEESE CRUMB - 14

- CORNISH CRAB & CREVETTE RAVIOLO -
LOBSTER MOUSSE—CHIVE OIL—SMOKED CAVIAR - 15

- CURED CREEDY CARVER DUCK -
DUCK LIVER CRÉMEUX—PRESSED NASHI PEAR—PINK GRAPEFRUIT
PRESERVE—SOURDOUGH CRISP—14

LARGE PLATES

- BLACK TREACLE ROASTED SIRLOIN OF BEEF -
YORKSHIRE PUDDING—BEEF JUS—25

OR

- BROWN BUTTER ROASTED CHICKEN SUPREME -
CRANBERRY STUFFING—ALE JUS—23

SERVED WITH

ROSEMARY ROAST POTATOES—SHALLOT PUREE—BRAISED HERITAGE CARROT—
PANCETTA, LEEK & CAULIFLOWER CHEESE

- BAKED CORNISH COD LOIN -
POTATO PAVE—SMOKE ROASTED PLUM TOMATO SAUCE -
COCO BEAN—CHARRED CORN SALSA—SQUID CRACKER—25

- SUMMER GREENS RISOTTO -
LOCAL ASPARAGUS—FENNEL—ZUCCHINI—BASIL—LEEK CRISP—22

SWEETS

- BRÛLÉED MISO CARAMEL TART -
ESPRESSO ICE CREAM - 10

- STRAWBERRY TEXTURES -
AERATED—MACERATED—SORBET—GEL—MERINGUE - 11

- TRIO OF CHEESE -
DORSET CHEDDAR—CORNISH BLUE—BLACK TRUFFLE GOUDA—TOMATO CHUTNEY -
BLACK GRAPES—OLIVE OIL CRACKER—FENNEL TUILLE—15

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COFFEE & HOMEMADE CHOCOLATES 6.00

*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 10% service charge will be added to all bills