

THE HAMBROUGH



WHILST YOU CHOOSE

SNACKS

NOCERELLA OLIVES - 5

SALTED CARAMEL NUTS - 5

SMALL PLATES

GIN CURED CHALK STREAM TROUT
CITRUS CRÈME FRAICHE - PRESSED CUCUMBER -
BEETROOT PRESERVE - TROUT CAVIAR - 15

LOCAL FILLET OF BEEF TARTARE
AGED FIG VINEGAR - QUAIL EGG -
BALSAMIC SPHERES - 15

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

BRAISED OX CHEEK PITHIVIER
POMME SOUFFLÉ - CARAMELISED PEARL
ONION-CAULIFLOWER PUREE - MERLOT JUS - 14

AERATED ONION
PARMESAN CRISP - FRIED ONION -
ONION TUILLE - SOURDOUGH CROUTE -
GARLIC OIL (v) - 11

THE HAMBROUGH



LARGE PLATES

TRIO OF LOCAL LAMB
SOURDOUGH CRUSTED KIEV -
PULLED SADDLE CHOU FARCI - ROASTED RUMP
- POTATO & BEETROOT TERRINE - GARDEN PEA
PUREE - PORT JUS - 30

CREEDY CARVER DUCK BREAST
SMOKED BUTTERMILK CROQUETTE - CHARD -
BURNT ONION PUREE - FLAMBE PARSNIP -
BLACK CHERRY REDUCTION - 28

BAKED CORNISH COD LOIN
POTATO PAVE - SMOKE ROASTED TOMATO
SAUCE - COCO BEAN - CHARRED CORN SALSA -
SQUID CRACKER - 28

HALIBUT SOUS VIDE
BUTTERED RATTE POTATO - RATATOUILLE
VOL-AU-VENT - SPLIT SEAFOOD VELOUTÉ - 30

SPRING GREEN RISOTTO
FENNEL - ASPARAGUS - BASIL -
LEEK CRISP (v) - 24

THE HAMBROUGH



DESSERTS

PISTACHIO SEMIFREDDO
HONEYCOMB - TEMPERED WHITE
CHOCOLATE - BLOOD ORANGE GEL - 11

RHUBARB FOUR WAYS
VODKA POACHED RHUBARB - VANILLA GEL -
CANDIED CRISP - SORBET - COCONUT
CRUMB - 11

STRAWBERRY TEXTURES
AERATED - MACERATED -
SORBET - GEL - PROSECCO PEARLS -
MERINGUE SHARDS - 11

DESSERT WINE SUGGESTIONS
SAUTERNES – 8,50
ROYAL TOKAJI LATE HARVEST - 10.50

TRIO OF CHEESE
FENNEL SEED TUILLE - OLIVE OIL CRACKER -
TOMATO CHUTNEY - GRAPE - PEAR - 15

GRAHAMS 10 YEAR TAWNY PORT - 10

COFFEE AND HOMEMADE CHOCOLATES - 6

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



THE HAMBROUGH RESTAURANT

OUR MENUS ARE THOUGHTFULLY CREATED BY THE CHEFS AND ARE A CELEBRATION OF THE SEASONS AND SHOWCASE OUR PHILOSOPHY OF USING THE VERY BEST PRODUCE AVAILABLE, WHEREVER POSSIBLE USING INGREDIENTS FROM LOCAL ISLAND SUPPLIERS.

OUR PHILOSOPHY

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

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THE MENU