



# THE HAMBROUGH RESTAURANT

## LUNCH MENU

### STARTERS

CARBONARA CONCHIGLIONI - PANCETTA  
ASPARAGUS - PECORINO - GARLIC OIL

INFUSED BASIL SOUP - LEMON GRASS  
HAIR MIRCH, BASIL - COCONUT (V)

### MAIN COURSES

PRESSED BELLY OF PORK - POTATO PAVE - BRAISED  
CARROTS - STONEGROUND MUSTARD - BRANDY CREAM

HAKE TAIL EN PAPILOTE - SMOKED COCO BEAN - ROASTED  
TOMATO SAUCE - CHARRED CORN EMULSION – SQUID CRACKER

SPRING GREEN RISOTTO  
FENNEL - ASPARAGUS - BASIL - LEEK CRISP (V)

### DESSERTS

MISO CARAMEL CUSTARD TART  
ESPRESSO ICE CREAM

TRIO OF CHEESE - OLIVE OIL CRACKER  
GRANNY SMITH APPLE - TOMATO CHUTNEY

£30 2 COURSES

£35 3 COURSES

*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*