



# THE HAMBROUGH RESTAURANT

## LUNCH

### STARTERS

LOBSTER CLAW ARANCINI - LOBSTER BISQUE - CHIVE OIL

CRISPY LAMB SADDLE - TOASTED SOURDOUGH  
GARLIC YOGURT - POMEGRANATE - MINT

LOCAL HERITAGE TOMATOES - HOUSE MADE BURRATA  
FIG VINEGAR - BASIL SORBET

### MAINS

SLOW BRAISED BEEF CHEEK - CAULIFLOWER & POTATO  
PUREE - CHESTNUT MUSHROOM FRICASSEE - BEEF JUS

BROWN BUTTER POACHED CHICKEN SUPREME - WHITE TRUFFLE & CHIVE CROQUETTE -  
BROCCOLI PUREE - RED WINE REDUCTION

PAN SEARED SALMON - POTATO PAVE  
SMOKE ROASTED TOMATO SAUCE - EDAMAME - CHICKPEAS - SQUID INK CRACKER

SUMMER GREENS RISOTTO - LOCAL ASPARAGUS - FENNEL- ZUCCHINI  
BASIL - LEEK CRISP - GARLIC OIL

### DESSERT

MISO CARAMEL TART  
PISTACHIO ICE CREAM

TRIO OF CHEESE - CORNISH BLUE - TUNWORTH SOFT - BLACK TRUFFLE GOUDA - FENNEL  
TUILLE - OLIVE OIL CRACKER - TOMATO CHUTNEY - BLACK GRAPES

£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*