

THE HAMBROUGH



WHILST YOU CHOOSE

SNACKS

NOCERELLA OLIVES - 5

SALTED CARAMEL NUTS - 5

BREAD

HAMBROUGH SOURDOUGH FOCACCIA -
HOMEMADE BUTTER

SMALL PLATES

ORKNEY HAND DIVED SCALLOPS
CHILLI & MANGO PESTO - EDEMAME -
MONKS BEARD - SQUID INK CRACKER - 18

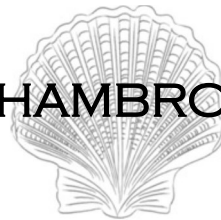
CURED CREEDEY CARVER DUCK
DUCK LIVER CREMEUX - PRESSED NASHI
PEAR - PINK GRAPEFRUIT PRESERVE -
SOURDOUGH CRISP - 15

CORNISH WHITE CRAB
HANDMADE SOURDOUGH GNOCCHI -
CRAB BISQUE - SMOKED CAVIAR -
GARLIC OIL - 16

BEETROOT TEXTURES

SALT BAKED BABY BEETS -
BOLTARDY GEL - TUILLE - SPHERES -
CORNISH BLUE CHEESE - 14

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LARGE PLATES

DUO OF CORN FED CHICKEN
BUTTER POACHED BREAST - CONFIT LEG
KIEV - POTATO PAVE - BROCCOLI PUREE -
RED WINE JUS - 28

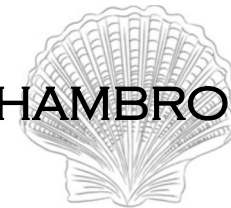
SUMMER GREENS RISOTTO
LOCAL ASPARAGUS - FENNEL - ZUCCHINI -
BASIL - LEEK CRISP - 25

CORNISH HALIBUT
ZUCCHINI LATTICE - STUFFED ZUCCHINI
FLOWER - RATTE POTATO - BEURRE BLANC - 38

LOBSTER THREE WAYS
BUTTER POACHED TAIL - CLAW
TORTELLINI - BISQUE - LOCAL ASPARAGUS - 60

BEEF WELLINGTON
CONFIT GARLIC POTATO PUREE -
CHESTNUT MUSHROOM FRICASSEE - BRAISED
SHALLOT - RED WINE REDUCTION - 42

THE HAMBROUGH



DESSERTS

PISTACHIO SEMIFREDDO
WHITE CHOCOLATE -
BLOOD ORANGE - 12

BRULEED MISO CARAMEL TART
CLOTTED CREAM ICE CREAM - 11

STRAWBERRY TEXTURES
AERATED - MACERATED -
SORBET - GEL - PROSECCO PEARLS -
MERINGUE SHARDS - 12

DESSERT WINE SUGGESTIONS
SAUTERNES - 8.50
ROYAL TOKAJI LATE HARVEST - 10.50

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

GRAHAMS 10 YEAR TAWNY PORT - 10

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



AA Rosette Award
for Culinary Excellence