



THE HAMBROUGH

SNACKS

NOCERELLA OLIVES - 5
ROSE HARISSA NUTS - 5
MIXED ROOT VEGETABLE CRISPS - 4

BREAD

HAMBROUGH SOURDOUGH FOCACCIA -
HOMEMADE BUTTER

SMALL PLATES

MARINATED BLACK COD

KOHLRABI REMOULADE - PRESSED CUCUMBER -
CHIVE ASH - 15

ORKNEY HAND DIVED SCALLOP TARTARE

KASHMIRI - BLOOD ORANGE - PINEAPPLE - LARDO -
CUTTLEFISH CRACKER - 14

PRESSED PORK BELLY

FERMENTED RED PEPPER & HONEY GLAZE -
BLACK BEAN PUREE - 12

GRILLED GOATS CHEESE TARTLET

TOMATO & WALNUT CHUTNEY - ROASTED FIG -
BLACK OLIVE CRUMB - 12

FOREST MUSHROOM BRUSCHETTA

MUSHROOM KETCHUP - WHITE TRUFFLE OIL -
TOASTED PINENUTS - 13



THE HAMBROUGH

LARGE PLATES

CREEDY CARVER DUCK BREAST
CHÈVRE & POTATO PAVE - BRAISED CHICORY -
CAVOLO NERO - PORT & BLACK CHERRY
REDUCTION - 29

BRAISED SHOULDER OF LAMB

SMOKED FONDANT POTATO - CELERIAC PUREE -
HERITAGE CARROTS - CELERIAC CRISPS - RED
WINE REDUCTION - 28

BUTTER POACHED LOBSTER TAIL

CRAB ARANCINI - EDAMAME AND PEA PUREE -
SEAFOOD BISQUE - 55

SEAFOOD ORECCHIETTE

PAN FRIED STONE BASS - LOBSTER CLAW -
CORNISH MUSSELS - TIGER PRAWNS -
PUTTANESCA SAUCE - 32

SALT BAKED CELERIAC

CELERIAC PUREE - NEW FOREST MUSHROOM -
TOASTED ALMONDS - MEDJOL DATE
MOLASSES - CAVALO CRISP - GARLIC OIL - 22



THE HAMBROUGH

DESSERTS

TIRAMISU SEMIFREDDO
IRISH CREAM - 12

STICKY DATE PUDDING

BANANA CARAMEL - CLOTTED CREAM - 11

TEXTURES OF BLACK CHERRY

SOUR CHERRY MOUSSE - CRYSTALIZED DARK
CHOCOLATE - CHERRY SYRUP - MERINGUE
SHARDS - 11

DESSERT WINE SUGGESTIONS

SAUTERNES - 8.50

ROYAL TOKAJI LATE HARVEST - 10.50

TRIO OF CHEESE

DORSET CHEDDAR - CORNISH BLUE - TUNWORTH
SOFT - ARTISAN CRACKERS - TOMATO CHUTNEY -
BLACK GRAPES - 15

GRAHAMS 10 YEAR TAWNY PORT - 10

COFFEE AND PETIT FOURS - 6

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