



THE HAMBROUGH RESTAURANT

Starters

Winter Truffle Risotto, 30 Month Aged Parmesan
Jerusalem Artichoke Crisps and Tunworth Cheese (v)
£12

Tart of Home Smoked Salmon, Crème Fraiche and
Smoked Caviar with Hampshire Watercress Velouté
£12

Terrine of Marinated Duck Liver, Free Range Guinea Fowl
and Truffle, Pickled Walnut Puree and Waldorf Salad
£14

English Broccoli Soup, Colston Basset Stilton
Toasted Almonds and Extra Virgin Olive Oil (v)
£10

Main Courses

Honey Roasted Creedy Carver Duck Breast, Orange Glazed Chicory Tart,
Artichoke Puree and Lightly Peppered Sauce
£36

Grilled Cornish Sea bass with Roasted Turnip Puree, Lightly Braised
Seasonal Vegetables, Smoked Eel and Mussel Velouté
£34

Roasted Free Range Pork Loin, Cider Apple Puree,
Local Purple Sprouting Broccoli and Trôo Style Cabbage
£30

Roasted King Oyster Mushroom, Salt Baked Celeriac
Toasted Cashew Nut Hummus and Truffled Gem Lettuce (v)
£18

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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Desserts

'The Hambrough Dark Chocolate Bar'
Tonka Bean Ice Cream and Salted Chocolate Crumble
£10

Set Bridlesford Farm Cream with Poached English Rhubarb
Rhubarb and Yoghurt Sorbet and Spiced Pain Perdu
£10

Espresso Sorbet with Khalua and
Chilled Grey Goose Vodka
£9

Selection of Our Favourite Cheeses
Fresh Apple, Spiced Chutney and Biscuits
£15

Coffee and Homemade Chocolates
£5

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