



THE HAMBROUGH RESTAURANT

Starters

English Parsley Velouté with
Smoked Eel, Ham Hock and Apple
£10

Slow Cooked Red Lentil Dhal, Spiced Paneer
Toasted Cashew Nuts and Isle of Wight
Tomato Salad (v)
£9

Terrine of Confit Rabbit, Prunes and Parma Ham with Crispy Croquette,
Celeriac Remoulade and Truffle Dressing
£11

Potted Smoked Mackerel with Pickled Cucumber Relish
Beetroot Ketchup and Smoked Caviar
£11

Main Courses

Roast Rump of Local Lamb with
Rosemary Fondant Potato
Spinach and Provencal Courgettes
£29

Day Boat Cornish Stonebass with Jersey Royals
Lightly Braised Baby Lettuce
Cucumber and Asparagus
£30

Slow Cooked Free-Range Pork with Caramelised
Apples, Grilled Black Pudding, Roasted Onion
Potato and Sprouting Broccoli
£23

Roasted English Cauliflower
Sweet and Sour Glazed Chicory, Toasted
Pine Nuts and Cauliflower Puree (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

New Forest Strawberry Sorbet with Strawberry,
Jelly, Bergamot Cream and Crumble
£10

Dark Chocolate 'Tart' with Salted Chocolate
Crumble and Passion Fruit Sorbet
£10

Pear Sorbet with Chilled Isle of Wight Vodka (v)
£9

Selection of Isle of Wight and British Cheese
£15

Coffee and Petit Fours
£5

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