



THE HAMBROUGH RESTAURANT

Starters

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

Cured Chalk Stream Trout, Spring Vegetable Salad
Avruga Caviar and Elderflower Butter Sauce
£12

Slow Cooked Heritage Beetroot, Whipped Briddlesford
Farm Fetter, Caramelised Orange and Toasted Seeds (v)
£12

Croustade of Confit Free Range Rabbit
Sauté Duck Liver, Local Asparagus and Mustard Sauce
£14

Main Courses

Cotswold White Chicken, White Onion Puree
Wild Garlic, Truffle Pudding and Roast Chicken Sauce
£34

Cornish Sea bass with Cauliflower Puree, Lightly Braised
Seasonal Vegetables, Smoked Eel and Mussel Velouté
£36

Free Range Blythburg Pork Loin, Cider Apple Puree
Arreton Valley Asparagus and Trôo Style Cabbage
£32

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 Kahlua 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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