



THE HAMBROUGH RESTAURANT

Sunday Lunch

Starters

Arreton Valley Asparagus Velouté with
Crushed Jersey Royal Potatoes, Truffle Oil & Croutons (v)

Home Smoked Whisky Cured Salmon with IoW Tomato & Caper Salsa,
Fennel Pollen Bread & Tartare Potatoes

Crisp Croquettes of Confit Rabbit with Caper & Raisin Puree,
Celeriac Remoulade & Truffle Dressing

Main Courses

Roast Rump of IoW Beef with Duck Fat Roast Potatoes,
Glazed Seasonal Vegetables, Yorkshire Pudding and Roast Gravy

Navarin of IoW Spring Lamb with Creamed Potatoes,
Glazed Vegetables and Rosemary Oil

Escalope of Loch Duart Salmon with Buttered Tenderstem Broccoli,
Jersey Royal Potatoes and Smoked Caviar Sauce

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

Desserts

Raspberry & Bergamot Parfait with White Chocolate 'Aero' and
Macerated Strawberries

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

Selection of Isle of Wight and British Cheese (Supp £5)

Two Courses £25

Three Courses £30

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