



THE HAMBROUGH RESTAURANT

Starters

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

Roasted Arretton Squash, Organic Heritage Grains
Butternut Achar Pickle, Toasted Seeds and Coriander (v)
£10

Pâté en Croûte with Free Range Pork, Duck Liver and
Pistachio with Pickled Pear, Blue Cheese and Walnut Salad
£12

Organic Beetroot Risotto, Whipped Rosary
Goat's Cheese, Crispy Rice and Extra Virgin Olive Oil (v)
£11

Main Courses

Dry Aged Fillet of Beef, Stuffed Roscoff Onion
Smoked Potatoes, Sauté Spinach and Red Wine Sauce
£38

Isle of Gigha Halibut with Braised White Beans
Late Season IOW Tomatoes, Courgettes
and Steamed Cornish Mussels
£34

Butter Roasted Breast of Chicken with
English Autumn Truffle, Dauphine Potatoes
and Tunworth Cheese Fondue
£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

White Chocolate Pannacotta with
New Season Pear Sorbet and Jelly
Kiwi Salsa and Fennel Pollen
£10

Dark Chocolate Tart with Cardamom and
Orange Ice Cream and Burnt Orange Puree
£10

Espresso Sorbet with Kahula and
Chilled Grey Goose Vodka
£9

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

Coffee and Petit Fours
£5

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