



THE HAMBROUGH RESTAURANT

Starters

Chilled English Cucumber and Horseradish Gazpacho
Home Smoked Salmon, Pickled Cucumber and Caviar

IoW Lamb Shepherd's Pie

Main Courses

Roast Rump of IoW Beef with Smoked Mashed Potatoes
Tenderstem Broccoli and Beer Pickled Onions

Grilled Cornish Black Bream with a Fricassee of New Season
White Beans, Salsify, Fresh Herbs and Baby Gem Lettuce

Roasted Isle of Wight Hispi Cabbage
Slow Cooked Red Lentil Dhal, Toasted Cashew Nuts
Minted Yoghurt and Vadouvan Butter (v)

Desserts

New Forest Strawberry Jelly
Bergamot Cream and Crumble

Dark Chocolate Delice with Praline and Buttermilk
Ice Cream, Pistachio Crumble and Burnt Orange

Two Courses £22

Three Courses £27

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