



THE HAMBROUGH RESTAURANT

Starters

Chilled English Cucumber and Horseradish Gazpacho
Home Smoked Salmon, Pickled Cucumber and Caviar
£11

Isle of Wight Tomato 'Panzanella' Salad
Basil Sorbet, Tomato Essence and Black Olive Crumb (v)
£10

Terrine of Confit Rabbit, Prunes and Parma Ham
Crispy Croquette, Celeriac Remoulade and Truffle Dressing
£12

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

Main Courses

Roast Rump of Isle of Wight Angus Beef
Stuffed Roscoff Onion, English Carrots
Sauté Spinach and Red Wine Sauce
£32

Grilled Cornish Stone Bass with Jerusalem Artichoke Puree
Confit Isle of Wight Tomatoes, Serrano Ham
Red Wine Sauce and Watercress
£32

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

Roasted Isle of Wight Hispi Cabbage
Slow Cooked Red Lentil Dhal, Toasted Cashew Nuts
Minted Yoghurt and Vadouvan Butter (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 Delice with Praline and Buttermilk
Ice Cream, Pistachio Crumble and Burnt Orange

£10

Passion fruit Sorbet with Vanilla and Lime Syrup
and Chilled Grey Goose Vodka

£9

Selection of British and French Farmhouse Cheeses
with Fresh Apple, Chutney and Biscuits

£15

Coffee and Petit Fours

£5



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