



THE HAMBROUGH RESTAURANT & BAR

To Start

Broccoli & Isle of Wight Blue velouté (v) £7.00

Twice baked IoW Cheese souffle, spring onion & chive £8.00

Lyonnaise salad, pancetta, crispy hen's egg £7.00

Seared scallops, pak choi, carrot & lime puree, satay sauce £11.00

To Follow

Roasted lavender & squash risotto, crispy parmesan (v) £14.00

Cauliflower three ways, caramelised, crispy, pureed with toasted almonds (v) £14.00

Chicken Kiev, pomme puree, garlic, shallot & parsley butter £16.00

Honey roasted duck breast, sweet potato fondant, squash puree, root vegetables £24.00

Pan roasted wild sea bass, butterbean & miso broth, wild mushrooms, spinach £26.00

Fillet steak, frites and salad served with garlic, shallot and parsley butter £32.00

Grilled lobster, salad, frites (when available) £ market price

Sides (£4 each)

Tenderstem, hollandaise, toasted almonds

Roasted Butternut Squash, honey, roasted seeds

Mixed leaf salad, crispy shallot

Crispy zucchini spaghetti

Rock n Roll Fries (truffle, parmesan)

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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To Finish

Vanilla crème panna cotta, autumn berries £7.00

Lemon posset, orange jelly, meringue £7.00

Chocolate fondant, vanilla ice cream £8.00

Selection of IoW Cheese, biscuits, apple, grape & chutney £9.00

To Share (20 minutes)

Tarte Tatin, vanilla ice cream £18.00

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