



## THE HAMBROUGH RESTAURANT & BAR

### To Start

Twice Baked IoW Cheese Souffle, Spring Onion & Chive (V) £7.00

Mushroom velouté, duxelles cigar, truffle £7.00

Beef tartar, pickled shallot, charcoal oil, confit yolk £8.00

Seared Scallops, bacon jam, crispy seaweed, nori & miso £9.00

### To Follow

Lemon and thyme risotto with pickled fennel shavings £12.00

Braised pork belly, sweetcorn, bacon, cabbage, BBQ sauce £16.00

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

Pan fried seabass, pommes anna,  
parsnip & vanilla puree, braised chicken wing £19.00

### To Finish

Vanilla crème brulee, orange & mint salsa £6.00

Sticky date pudding, toffee sauce, vanilla & ice-cream £6.00

Meringue chantilly cream and strawberries, strawberry sorbet £6.00

### Sharing Dessert for Two

Apple Tarte Tatin, Vanilla Ice Cream £14.00

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

*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*