



THE HAMBROUGH RESTAURANT

Starters

Arreton Valley Asparagus Velouté with Slow Cooked
Free Range Egg, Truffle Dressing and Sourdough Croutons (v)

Warm Home Smoked Salmon with Steamed Cornish
Mussels, Courgettes, Provencal Sauce and Lemon Oil

Main Courses

Roast Rump of Briddlesford Farm Veal
With Lemon and Parmesan Orzotto and Buttered Spring Cabbage

Escalope of Black Bream with Lightly Braised Spring
Vegetables, Lettuce and Fresh Herbs

Roasted Hispi Cabbage with Imam Bayildi, Red Onion Falafel
Smoked Aubergine Puree, Ras El Hanout and Coriander (v)

Desserts

Warm Raspberry Financier with Raspberry Compote
and Tonka Bean Ice Cream

New Forest Strawberry Cheesecake, Strawberry
and Kalamansi Lime Jelly, Rhubarb Sorbet and Toasted Oats

Coffee and Homemade Chocolates £5

2 Courses £25.00

3 Courses £30.00