



THE HAMBROUGH RESTAURANT

Starters

Chilled Isle of Wight Tomato and Red Pepper
Gazpacho, Cornish Crab Salad and Pickled White Radish
£14

Slow Cooked Heritage Beetroot, Whipped Briddlesford
Farm Fetter, Caramelised Orange and Toasted Seeds (v)
£12

Cured Chalk Stream Trout, Summer Vegetable Salad
Avruga Caviar and Elderflower Butter Sauce
£14

Crispy Free Range Rabbit, Smoked Sausage and
Umbrian Lentil Dressing, Grain Mustard and Summer Leaves
£14

Main Courses

Rump of New Season's Lamb, Creamed IOW Potatoes
Minted Summer Vegetables, Rosemary Scented Jus
£36

Grilled Isle of Gigha Halibut, Roasted Arreton
Valley Cabbage, Cauliflower Puree and Sauce Matelote
£38

Briddlesford Farm Rosé Veal, Parsley Orzotto
Glazed Hen of the Woods Mushroom, Madeira Sauce
£36

Roasted Hispi Cabbage, Imam Byaldi, Red Onion Falafel
Smoked Aubergine Puree, Ras El Hanout and Coriander (v)
£21

*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
All prices are inclusive of 20% VAT.*



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Desserts

Dark Chocolate Mille Feuille with Blueberry Ice Cream
Macerated English Blueberries and Cocoa Nibs
£10

Kalamansi Lime Cheesecake, Elderflower Scented
New Forest Strawberries and Strawberry Sorbet
£10

Fig Sorbet with Home Grown Fig Leaf Vodka
£10

Selection of Our Favourite Cheeses
Fresh Apple, Spiced Chutney and Biscuits
£15

Coffee and Homemade Chocolates
£5

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All prices are inclusive of 20% VAT.
Adults need 2,000 kcal per day.*