



THE HAMBROUGH RESTAURANT

Starters

Crisp Smoked Ham Hock Croquette
Caper Puree and Lightly Braised Peas and Broad Beans

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

Main Courses

Confit Free Range Chicken Leg with Parsley and Cep
Orzotto, Tenderstem Broccoli and Sherry Vinegar Sauce

Escalope of Isle of Gigha Halibut with Arreton Valley
Cauliflower Puree, Grilled Hispi Cabbage and Red Wine Jus

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

Desserts

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

Cinnamon Spiced Croissant 'Pain Perdu ' with Granny Smith
Apple Sorbet and Caramelised Puff Pastry Ice Cream

Coffee and Homemade Chocolates £5

2 Course £25.00

3 Course £30.00