

# THE HAMBROUGH



## WHILST YOU CHOOSE

### SNACKS

NOCERELLA OLIVES - 5

SALTED CARAMEL NUTS - 5

### BREAD

HAMBROUGH SOURDOUGH FOCACCIA -  
HOMEMADE BUTTER

### SMALL PLATES

#### MARINATED BLACK COD

KOHLRABI REMOULADE-PRESSED CUCUMBER -  
CHIVE ASH - 15

#### ORKNEY HAND DIVED SCALLOP TARTARE

KASHMIRI-BLOOD ORANGE-PINEAPPLE-LARDO-  
CUTTLEFISH CRACKER 14

#### SMOKED CHICKEN LEG TERRINE

BERGAMOT GEL-SWEET & SOUR APPLE-CHICKEN  
SKIN POPCORN - 13

#### ROASTED PEACH SALAD

FETA-STRAWBERRIES-POMEGRANATE-MINT-  
TOASTED ALMOND-FIG VINEGAR - 12

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## LARGE PLATES

CREEDY CARVER DUCK BREAST  
POTATO PAVE-SALT BAKED BABY BEETROOT-  
CAVOLO NERO-PORT & BLACK CHERRY  
REDUCTION - 25

#### CURED IBERICO PORK TENDERLOIN

PROSCIUTTO CRUDO-WHITE TRUFFLE &  
CHESTNUT MUSHROOM POLENTA-BRANDY  
CREAM - 25

#### PAN FRIED STONE BASS

CHARRED RADICCHIO-RED QUINOA-SUN  
BLANCHED TOMATO-BLACK OLIVES-SPRING  
ONION-FERMENTED RED CHILLI BUTTER - 26

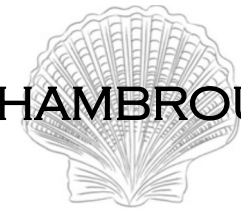
#### CORNISH HALIBUT

ZUCCHINI LATTICE-BUTTERED RATTE POTATO-  
ROASTED ZUCCHINI-BEURRE BLANC - 32

#### SUMMER GREENS RISOTTO

LOCAL ASPARAGUS - FENNEL - ZUCCHINI -  
BASIL - LEEK CRISP - 22

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## DESSERTS

PISTACHIO SEMIFREDDO  
TEMPERED CHOCOLATE -  
BLOOD ORANGE - 12

WHITE CHOCOLATE CARAMEL TART  
CLOTTED CREAM ICE CREAM - 11

STRAWBERRY TEXTURES  
AERATED - MACERATED -  
SORBET - GEL - PROSECCO PEARLS -  
MERINGUE SHARDS - 11

DESSERT WINE SUGGESTIONS  
SAUTERNES - 8.50  
ROYAL TOKAJI LATE HARVEST - 10.50

#### TRIO OF CHEESE

DORSET CHEDDAR - CORNISH BLUE - TUNWORTH  
SOFT - FENNEL TUILLE - OLIVE OIL CRACKER -  
TOMATO CHUTNEY - BLACK GRAPES - 15

GRAHAMS 10 YEAR TAWNY PORT - 10

COFFEE AND PETIT FOURS - 6

ALL PRICES ARE INCLUSIVE OF 20% VAT  
A DISCRETIONARY SERVICE CHARGE OF 10%  
IS ADDED TO ALL BILLS



# THE HAMBROUGH RESTAURANT

OUR MENUS ARE THOUGHTFULLY CREATED BY THE CHEFS AND ARE A CELEBRATION OF THE SEASONS AND SHOWCASE OUR PHILOSOPHY OF USING THE VERY BEST PRODUCE AVAILABLE, WHEREVER POSSIBLE USING INGREDIENTS FROM LOCAL ISLAND SUPPLIERS.

## OUR PHILOSOPHY

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  
  
A DISCRETIONARY SERVICE CHARGE OF  
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## THE MENU



AA Rosette Award  
for Culinary Excellence