HAMBLEDON
WINE ESTATE

THE CHEF'S TABLE

SAMPLE MENU: *EIGHT COURSES*

GRILLED AUBERGINE, HAZELNUT DUKKAH

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MORCILLA CROQUETTE, BLACK GARLIC AIOLI

-

TUNA CEVICHE, APPLE, MARIGOLD, TOMATO ESSENCE

-

COD CHEEK, PICKLED CUCUMBER, BUTTERMILK

-

NATIVE LOBSTER, SEA VEGETABLES, ORANGE SOY BUTTER GLAZE

-

ROAST DUCK BREAST, PICKLED SHIITAKE, CHERRY

-

POACHED PEAR, HONEY AND YOGHURT SORBET, SWEET CICELY

-

FIG TATIN, SPICED SYRUP AND WHIPPED RICOTTA, FRESH ORANGE

£150 P/P

For food allergens and intolerances, please speak to a member of our team before ordering.

Menus printed on paper made using grape residue.

EST. 1952
HAMBLEDON
VINEYARD