

HAMBLEDON WINE ESTATE

STARTERS

GOATS CHEESE, ASPARAGUS, MOREL MUSHROOMS, TOASTED HAZELNUTS SAGE DRESSING £18

SEARED SCALLOPS, POACHED SALSIFY, MONKS BEARD, BLOOD ORANGE AND BROWN SHRIMP BUTTER
£20

BRAISED PIG CHEEK, CRISPY POLENTA, PICKLED FENNEL, APPLE, BABY GEM £18

SHEEP'S MILK RICOTTA TORTELLINI, WILD GARLIC SOUP, MUSSELS & SPRING VEGETABLES £17

CRISPY LAMB SWEETBREADS, ASPARAGUS & PEA SALAD, WATERCRESS VELOUTÉ £18

MAINS

LAMB RUMP, FONDANT POTATO, WILD GARLIC, GRILLOT ONION, BROAD BEANS, PEAS, BABY
BEETROOT, LAMB JUS £34

CHALK STREAM TROUT, NEW POTATOES, PURPLE SPROUTING BROCCOLI, WATERCRESS, CHIVE
HOLLANDAISE £32

PAN FRIED GUINEA FOWL, CELERIAC, BABY LEEK, TRUFFLED RUBY CHARD, DATE & JUNIPER JUS £30

ROAST TURBOT, BRAISED FENNEL, PRAWNS, SAMPHIRE, LEMON VINAIGRETTE £34

RICOTTA AGNOLOTTI, ASPARAGUS, PEAS, COURGETTES, BUTTER SAUCE £26

DESSERTS

LEMON CREAM, SABLE BISCUIT, MERINGUE, CARAMEL, YOGHURT SORBET £13

DARK CHOCOLATE CRUMBLE TART, PASSIONFRUIT CURD, MANGO SORBET, SESAME TUILLE £13

PISTACHIO FINANCIER, POACHED RHUBARB, RHUBARB SORBET, CANDIED PISTACHIOS £13

BURNT HONEY & THYME BRULEE, APRICOT SORBET, ALMOND GRANOLA £13

A SELECTION OF ENGLISH CHEESES, CRACKERS & ONION CHUTNEY £18

MOON ROAST COFFEE 5.00 | NEW FOREST TEA 4.50

PETIT FOURS 3.50

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

Menus printed on paper made using grape residue.