

# HAMMOND'S

## A La Carte Menu

Maple & Pancetta Brioche | Cultured butters

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Selection of Canapes

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Duck Liver & Foie Gras Parfait | Chicory, pineapple, grated egg yolk, feuille de brick, oxalis

Hoptamist Gin & Beetroot Cured Salmon | Nori, lime, fennel, cucumber & Avruga caviar

Mosaic of Heritage Carrots | Chestnut, brassicas, Nori, goats curd

White Crab & Coley Raviolo | Granny Smith, sea herbs, black garlic, crab bisque

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BBQ Sirloin of Rare Breed Beef | Ox tongue pastrami, alliums, beef fat potato, Cordyceps, black truffle

Pan Fried Breast of Duck | Confit duck leg doughnut, leek, turnip, pineapple jus

Pan Roast Fillet of Hake | Langoustine, purple potato, parsnip & pear, langoustine foam

Fillet of Dover Sole | Smoked eel, preserved lemon, charred potato, fennel, Veronique sauce

Leek, Potato & Truffle Tart | Variations of potato & leek, pickled mustard seeds

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Pavé of Bitter Chocolate | Coffee, burnt orange & ginger

Bartlett Red Pear Tart | Local honey, hazelnut, balsamic vinegar

Madagascan Vanilla Panna Cotta | Rhubarb variations, caramelised rice

Selection of 3 Cheeses | Celery, fig, chutney, crackers & bread (supp £5, extra course £13)

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Coffee & Teas with Petit Fours

2 courses £48 | 3 courses £58

A 12.5% discretionary service charge will be added to your bill.  
Please speak to a member of our team regarding any allergies, intolerances or dietary requests.

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