

HAMMOND'S

A La Carte Menu

Exmoor Oscietra Caviar | Blini, Chive Crème Fraiche | 2.5g • £11 | 5g • £22 | 10g • £44

Hammond's Homemade Bread & Accompaniments

Selection of Canapés

Roast Partridge Breast & Confit Leg | Rhubarb, Almond, Turnip & Jus (MI, N, G, CE, E, SD)

Pressed Pigs Head | Truffle Mustard, Pickles, Pork Scraps & Sourdough (G, MI, SD, CE, MU)

Mushroom On Toast | Onion Brioche, Maitake, Blue Cheese & Pear (G, MI, E, SD)

Salt Cod Beignets | Oyster, Kohl Rabi, Salt & Vinegar Skin & Herb Sauce (G, M, SD, MI, E)

Prawn & Crab Raviolo | Apple, Cauliflower, Hazelnut & Curried Bisque Foam (Supp £6) (G, E, MI, SD, CR, N)

Mushroom Dusted Venison Loin & Smoked Hunters' Pie | Cocoa, Cavolo Nero, Beetroot, Celeriac & Blackberry Jus
(CE, MI, SD)

Guinea Fowl Breast Stuffed with Black Truffle Mousse | Leg Pithivier, Leek, Pearl Barley, Winter Chanterelle,
Madeira Mustard Sauce (G, MI, MU, CE, SD, E)

Pan Fried Stone Bass | Crown Prince, Mussels, The Italian Salami (M, MI)

Breaded South Coast Plaice | Brown Shrimp & Roe Sauce, Sea Vegetables, Finger Lime & Shoestring Potato (G, E, MI, CR, CE)

Roasted Broccoli | Satay Sauce, Crispy Vermicelli, Lime, Smoked Peanuts, Coriander (N, G)

Yuzu Tart | Black Sesame, Meringue & White Chocolate (MI, G, SS, SD, E, S)

'After Eight' Soufflé | Peppermint, Chocolate Chip & Ice Cream (G, E, MI, SD)
(Please allow 20 minutes)

Walnut & Brown Butter Sponge | Caramelised Pear & Tonka Bean (G, MI, N)

Coconut Cheesecake | Rhubarb, Blood Orange & Ginger (MI, SD, GO)

Selection of Cheeses | Celery, Fig, Chutney, Crackers & Bread
(Please ask your server for the cheese menu)

Coffee & Teas with Petit Fours

2 courses £50 | 3 courses £64

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.

CE-Celery G-Gluten CR-Crustacean E-Eggs F-Fish MI- Milk M-Mollusc MU -Mustard N-Nuts P- Peanuts SS- Sesame seeds S - Soya SD- Sulphur dioxide