

HAMMOND'S

ALL DAY MENU

(Tuesday - Thursday 12 - 2:30, 5 - 9:30, Friday & Saturday 12 - 9:30, Sunday 12 - 4:30)

SNACKS

Pipers Crisps
• £1.85

Mixed Olives (vg, gf, df) • £4.5

Smokehouse Nuts
(vg, gf, df) • £4.5

Salt & Cider Vinegar Pork
Scratchings (gf, df) • £4.50

Salted Pretzels (vg, df)
• £4

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

SMALL PLATES

Potato Puffs | Parmesan, Garlic & Rosemary Salt (v, gf, df/vg on request) • £6

Homemade Sourdough, Focaccia & Seeded Walnut Bread | Butters, Olive Oil, Balsamic, Tapenade (v, gf/df on request) • £8

Roasted Beetroot Hummus | Honey Marinaded Feta & Blue Corn Tortilla Chips (vg, gf, df) • £9

Iberico Ham | Salt Cod | Mushroom Croquettes • £12

Hammond's Special Pigs in Blankets | Plain or Sweet Chilli glaze (df) • £11

Salt & Pepper Squid | Yuzu Mayonnaise (gf on request) • £11

10oz Ribeye Steak | Served sliced, Beef Dripping Chimichurri Dip (gf, df on request) • £28

Whole Baked Camembert | Honey Rose Harissa & Homemade Bread (gf on request) • £19

STEAK AND FISH

Steak Frites | 4oz Sirloin Steak, Smoked Garlic & Thyme Butter, Pomme Frites, San Marzano & Red Onion Salad • £19

10oz Ribeye • £35 7oz Fillet • £45

Served with Triple Cooked Beef Dripping Cylinder Chips, choice of sauce & San Marzano & Red Onion Salad

36oz Tomahawk | Triple Cooked Beef Dripping Cylinder Chips, 2 sauces, BBQ Tender Stem Broccoli, San Marzano & Red Onion Salad • £105

Pan Fried Sea Bream Fillet | Chorizo, Crushed New Potatoes, Fine Beans, Salsa Verde • £18

Fish of the Day • £POA (see Blackboard)

Roast Salmon Fillet | Creamed Leeks & Sautéed Potatoes • £24

SIDES & SAUCES

BBQ Tender Stem Broccoli • £7

Roasted Heritage Beetroots,
Hazelnut Dressing • £7

Bread/ Crackers • £3

Pomme Frites • £5

Smoked Garlic & Thyme
Buttered New Potatoes • £6

Peppercorn, Beef Dripping
Chimichurri, Bearnaise, Smoked
Garlic & Thyme Butter or Salsa
Verde • £3.5 each

San Marzano, Red Onion &
Rocket Salad • £5

Beef Dripping Triple Cooked
Cylinder Chips • £8
Add Truffle Ketchup or Black Garlic
Mayonnaise • £2

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

HAMMOND'S

CHEESE & CHARCUTERIE

Selection of Cheeses

Served with a selection of Celery, Quince Jelly, Fig, Chutney, Pickles, Crackers & Bread & Butter (*gf on request*)

3 for £16, 5 for £23, 8 for £32

Ancient Ashmore (Cheddar), Stinking Bishop (Washed Rind), Blue Murder (Soft Blue), Isle of Mull, (Cheddar, Cow), Burt's Blue (Semi-soft Blue, Cow), Golden Cross (Goat), Lord of the Hundreds (Semi-soft, Sheep), Baron Bigod (Brie style)

Selection of Meats

3 for £15, 6 for £28

Wagyu X Bresaola, 'The Italian' (Salami), Mangalitsa Coppa, Venison Culatello Ham, 'The Spaniard' (Salami), Wagyu X Pastrami

Selection of 3 Meats & 3 Cheeses £20 | 6 Meats & 5 Cheeses £32

SET LUNCH • £15.50

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Includes Soft Drink, Beer (420ml) or House Wine (125ml)

All served with a choice of House Salad, Pomme Frites or Herb Buttered New Potatoes

Cheese Steak Open Sandwich | Roast Sirloin, Smoked Gruyere, Rocket on Focaccia (*G, MI, SD*) (*gf on request*)

Add a Fried Egg • £2.50

Fish Finger Sandwich | Homemade Breaded Cod Fillet, Tartar Sauce, Gem Lettuce on Sourdough (*G, MI, F, E*) (*gf on request*)

Confit Chicken Leg, Spinach & Toasted pine Nut Tagliatelle | White Wine Cream Sauce (*G, MI, E, SD, N*)

Sun Blushed Tomato and Bocconcini Arancini | Roasted Red Pepper Sauce (*G, MI, SD*)

Roasted Heritage Beetroot & Caramelised Goat's Cheese Salad (*SD*)

Fishcake of the Week, Wilted Spinach, Hollandaise (*G, MI, E, SD, F*)
Add a Poached Egg • £2.50

SET DINNER

2 or 3 courses • £29 / £36
(Tuesday - Saturday 6-9.30)

Starters

Leek, Potato & Thyme Soup | Smoked Potato, Crispy Leek, Homemade Bread & Butter (*MI, G*)

Torched Mackerel Fillet | Horseradish Crème Fraiche, Cucumber & Dill (*MI, F*)

Whipped Chicken Liver Parfait | Port Jelly & Toasted Sourdough (*MI, SD, G, E*)

Mains

'Coq Au Vin' Chicken in Red Wine Sauce | Potato Puree, Silver Skin Onions & Chestnut Mushroom (*SD, MI*)

Pan Fried Skrei Cod Loin | Smoked Potato & Warm Tartar Sauce (*MI, F, SD*)

Salt Baked Celeriac & Braised Hispi Cabbage | Sauerkraut, Hazelnut Dressing (*N, SD, CE*)

Desserts

Banana Parfait | Salted Caramel, Caramelised Banana, Chantilly Cream (*MI, E, G*)

Tonka Bean Panna Cotta | Poached Rhubarb & Honeycomb (*MI, SD*)

Select one cheese from the list

Selection of Homemade Ice Creams/ Sorbets (please ask for today's selection)

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