

HAMMOND'S

A Taste of April

Homemade Bagel | Spring onion & chive cream cheese, treacle cured chalk stream trout

Selection of Canapés

Método Tradicional Brut, NV, Kaiken, Mendoza: 125ml - £10

Celebration of Asparagus | Spears, salsa & foam, cured egg yolk, Parmesan crisps

Pouilly Fumé, Sebastian Treuillet, 2023: 125ml - £11

* Wild Garlic & Ricotta Tortellini | Warm pine nut & lemon dressing *

* Hand-picked White Crab Meat | XO dressing, radish, Granny Smith, lime taco, shellfish foam *

Albariño Reserve, Bodegas Garzón, Spain, 2024: 125ml - £10

Stuffed Lamb Loin & Faggot | Wild garlic, Jersey Royal fondant, lamb fat carrot, carrot puree, mint, hung yoghurt & lamb sauce

Château Marceline, St Estéphe, 2018: 175ml - £15

Or

Pan Fried John Dory | First of the season Isle of Wight tomato tart, black garlic, parsley, smoked eel, fish sauce

St Aubin, Domaine Sylvain Langoureau, 2020: 175ml - £15

* Torched Baron Bigod | Malt waffle, rhubarb chutney & truffle honey (Optional £9) *

Squerryes 2021 Vintage Brut, Kent: 125ml - £13

Grapefruit Sorbet | Campari & orange jelly, meringue straw

Banana Bread Soufflé | Milk chocolate ice cream & pecan crumb

Pinot Gris, 'Solstice', 2022: 125ml - £10

Or

Rhubarb & Custard | Custard tart, rhubarb Arctic roll, rhubarb gel, sorbet, poached and dried rhubarb

Château Villefranche Sauternes, Bordeaux, France, 2022: 125ml - £10

Tea & Coffee with Petit Fours

£105

A Short Taste of April £70 * (excludes courses in gold) *

Wine flight £60 | £45

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.