

HAMMOND'S

MENU

Served 12 – 9.30pm Tuesday to Thursday, 12 – 10pm Friday & Saturday

At Hammond's we focus modern British food using quality, simple, fresh, local ingredients. Our fresh meat is sourced from Whitegate Farm in Kent and our fish from Sankeys the Fishmongers of Tonbridge. All our food is prepared and cooked in our fully equipped kitchen under the leadership of head chef Tommy Morriss

SNACKS

- Mixed Olives (vg) • £6
- Smokehouse Nuts (vg) • £6
- Salted Pretzels (vg) • £4.50

SMALL PLATES

- Bread Board | Homemade breads selection, cultured butter, oil & balsamic (v) • £8
- Crispy Layered Potatoes | Garlic salt, chive, Parmesan, black truffle brown sauce (v) • £9
- Hammond's Pigs in Blankets (4) | Plain or honey & Pommery mustard • £12
- Whole Baked Camembert (150g) | Shallot jam & toasted house bread • £14
- Smoked Haddock & Cheddar Risotto Balls | Caper & fennel salad • £12
- Coffee & Bourbon Glazed Beef Short Ribs | Crispy onions & chives • £14
- Flat Iron Steak 200g | Sliced to share, chimichurri • £21

CHEESE & CHARCUTERIE

- 3 cheeses or 3 meats • £19
- 5 cheeses or 5 meats • £28
- 3 cheeses & 3 meats • £32
- 5 cheeses & 5 meats • £46

Served with a selection of celery, quince jelly, fig, chutney, pickles, crackers & home made bread

Cheeses

Winterdale Shaw (Cheddar)
Oglesfield (Washed Rind)
Burt's Blue (Semi-soft Blue, Cow)
Rosary Ash (Goat)
Baron Bigod (Brie style)

Meats

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

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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STARTERS

- Autumn Mushroom Variations | Blue cheese & pear (v) • £12
- Fillet of Beef Tartare | Charcoal oil, pickled shimejis, beef fat crumb, nasturtiums • £19
- ½ Chicken Breast Stuffed with Anchovy & Bacon Mousse | Charred baby gem, crostini, Caesar dressing, shaved parmesan • £14
- Hand-picked White Crab Crumpet | Brown meat mayonnaise, Granny Smith, sea herbs & black garlic • £22
- Cured Salmon Roulade | Nori, citrus, avocado, crispy skin, micro leaf salad • £13

MAINS

- Shetland Mussels | White wine cream sauce, crusty bread or Koffman Fries • £13/24
- Steamed Plaice & Crispy Prawn | Herb mousse, fennel, carrot, saffron potatoes, prawn bisque • £21
- Pan Fried Haddock | Mussel & caper 'fish pie' sauce, mash • £22
- Braised Beef Cheek | Red wine sauce, chestnut mushrooms, baby onions, horseradish mash • £24
- Pan Roast Guinea Fowl Breast | Confit thigh, shallot puree, braised leeks, Pommes Anna & wild mushrooms, madeira sauce • £21
- Hay Baked Celeriac | Braised hispi cabbage, pearl barley & hazelnut dressing (vg)(v) • £17
- Wild Mushroom Risotto | Sautéed mushrooms, Parmesan & walnut salad (v) • £19

STEAKS

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|---------------------------------|--------------------------------|---|
| 180g / 300g Sirloin • £28 / £34 | 250g / 350g Ribeye • £39 / £47 | 200g / 255g Fillet • £48 / £56 |
| Tomahawk • £11 per 100g | Chateaubriand • £15.5 per 100g | Ask for today's weights, ideal for 2/3 to share |
- Served with Beef dripping cylinder chips, beer battered onion ring, roasted Portobello mushroom, tomato, tender stem broccoli
- Surf & Turf: Order your steak from above - Add Jumbo Prawn • £15

SIDES

- Koffman Fries | Smoked wild garlic salt (v) • £6.5
- Beef Dripping Cylinder Chips | Chimichurri seasoning • £8
- BBQ Tender Stem Broccoli | Garlic, chilli & lemon (v) • £7
- Dressed House Salad | Red onion & cherry tomato (vg) • £6
- Sauces | Peppercorn, Chimichurri, Hollandaise, Black Garlic Mayo, Truffle Ketchup • £3.5 each

DESSERTS

- Red Wine Poached Pear | Almond frangipane, bay leaf ice cream • £9
- Dark Chocolate & Salted Caramel Chocolate Fondant | Milk ice cream • £14
- Sticky Toffee Pudding | Caramelized banana & vanilla ice cream • £11
- Tonka Bean Crème Brûlée | White chocolate & cranberry cookie • £10
- Beetroot Parfait | Blackberry sorbet & bubblegum jelly • £9
- Affogato | Vanilla Ice Cream & Espresso • £6 Add Pedro Ximenez • £4

Ice Cream & Sorbets | 1 scoop • £3.50, 2 scoops • £6, 3 scoops • £8 Ask your server for today's flavours

3 cheeses | Celery, Quince Jelly, Fig, Chutney, Pickles, Crackers, Bread & Butter • £15

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