

Starters

Homemade soup of the day

With warm rustic baguette
£6.50

Homemade Smoked Mackerel and Crab Pate

Served with salad and cracked pepper crostini's & spiced
tomato chutney
£6.95

Grilled halloumi

Served on Greek salad with balsamic dressing
£6.95

Deep fried salt & pepper squid

With baby leaf salad & sweet chilli sauce
£7.95

Deep fried breaded white bait

Served with homemade tartare sauce and brown bread
and butter
£7.25

Classic main courses

Fresh Cornish cod fillet

In chefs own beer batter, served with twice cooked
chips, garden peas & homemade tartare sauce
£13.95

Classic beef lasagne

Dexter beef mince in chefs own ragu sauce layered
between lasagne sheets, topped with béchamel sauce
served with baby leaf salad, coleslaw & garlic bread
£12.95

Authentic Spanish chicken & chorizo paella

Infused with Spanish saffron, fresh thyme, mixed bell
peppers, onion, green beans, chicken, Spanish chorizo,
classic bomba paella rice and garnished with fresh
parsley and lemon.
£15.95

Slow braised Dorset lamb shank

Served with dauphinoise potatoes seasonal vegetables &
red wine jus
£16.95

Pulled lamb shepherd's pie

Park farm shoulder of lamb slow cooked in garlic, bay
leaf & white wine pulled in a red currant jus topped with
a garlic, rosemary & cheddar cheese mash potato served
with seasonal vegetables
£14.95

Hambro fish pie

Cornish cod fillet, natural smoked haddock & tiger
prawns in a creamy white wine sauce topped with a
smoked salmon, cheddar cheese & parsley mash potato
served with seasonal vegetables
£15.95

Saddle of rabbit

Braised in cider finished with a wild mushroom, tarragon
and cream sauce, served with wild rice and side salad
£17.95

Butternut squash, basil and pine nut risotto

Finished with a pesto oil, served with salad
£13.95

Pizzas

The Dorset Blue

Chopped smoked bacon, Dorset mushrooms & red onion
topped with a blend of Dorset blue vinny & mozzarella
cheese
£14

The Italian Goat

Salami, Parma ham, sliced olives & roasted red pepper
with slices of goats cheese, finished with balsamic glaze
£16

The Seafood Smokie

Crabmeat, prawn, anchovies & Lilliput capers with
flakes of natural smoked haddock topped with
mozzarella cheese
£17

The Hambro Spicy Meat Feast

Spicy ground Dexter beef, chilli chicken strips,
pepperoni, chopped smoked bacon, hot chorizo sausage,
red onion sliced chilli's & Mozzarella
£17

Pasta

Carbonara Tagliatelli

Fresh Tagliatelle, pan fried pancetta, garlic & shallots
tossed in a rich creamy sauce with parmesan shavings,
cracked black pepper & flat leaf parsley
£12

Crab Spaghetti

Crab with pan fried garlic, cherry tomatoes and onion
tossed in spaghetti pasta with fresh basil, cracked black
pepper, parmesan & finished with extra virgin olive oil

Curries

Aberdeen Angus beef madras

Tender pieces of Aberdeen Angus beef in chefs own
madras sauce, served with homemade mango chutney
and poppadum's
£13.95

Vegetable & almond korma

Served with homemade mango chutney and poppadum's
£11.95

Burgers

Hambro beef burger

Homemade Dexter beef burger topped with bacon &
smoked cheddar, served in a warm seeded bun with spicy
tomato & caramelised onion chutney, mixed leaves and
twice cooked chips served with salad & coleslaw
£13.95

Hambro black & blue burger

Blackened Cajun spiced homemade Dexter beef burger
topped with bacon & Dorset blue vinny, served in a
warm seeded bun with spicy tomato & caramelised
onion chutney, mixed leaves and twice cooked chips
served with salad & coleslaw
£13.95