

HAMLET

Deli | Bistro | Coffee | Wine

Dinner Menu

6:00pm - 9:30pm

To Share

Selection of Breads, Burnt Butter Hummus (V) - 8.5

Mixed Olives Marinated In Garlic & Herbs (VE, GF, DF) - 7.5

Butterbean Mash, Fried Chickpeas, Middle Eastern Tomato Sauce, Smoked Olive Oil, Garlic Flatbread (GF, VE, GF) - 13

Trealy Farm Charcuterie ~ Fennel Salami, Chorizo, Game & Red Wine, Salami, Coppa, Air Dried Ham (DF) - 18

Camembert, Fig & Apple Chutney, Toasted Sourdough (V) - 12.5

Cheese Board Served With Crackers & Chutney ~ Chabichou, St Andrew's, Mayfield, Winslade, Fourme d'Ambert - 17

Starters

Mushroom Parfait, Black Garlic, Sourdough - 12.5

Treacle Cured Salmon, Horseradish & Lemon Dressing, Cucumber & Radish Salad - 13.5

Curried Cauliflower Fritters, Blue Cheese & Cheddar Dip (V, GF) - 11.5

Salt & Pepper Squid, Garlic Aioli (DF) - 13

Korean Fried Chicken, Harissa Yoghurt (GF) - 13.5

Beer Battered Haddock, Tartare Sauce, Shoestring Potatoes - 12.5

Mains

28 Day Aged Fillet Steak, Caramelised Celeriac Puree, Green Beans, Red Wine & Shallot Jus (GF) - 38

Cornish Line Caught Hake, Bean & Chorizo Cassoulet, Tomato & Roasted Peppers (GF) - 28

Roast Chicken, Mash Potato, Chard, Truffle & Mushroom Sauce (GF) - 25

Baked Butternut Squash, Pomegranate Molasses, Pumpkin Seed Crumble (V, VE, GF) - 16.5

Sides

Fries (VE, GF, DF) - 6.5

Truffle & Parmesan Fries (V, GF) - 8

Charred Tenderstem Broccoli, Black Garlic (VE, GF, DF) - 7

Salad, Radicchio, Iceberg, Tomato, Cucumber, Oregano (VE, GF, DF) - 7.5

Truffle Mac'n'Cheese (V) - 8.5

Desserts

Dark Chocolate Crèmeux, Orange, Chocolate Tuile, Marmalade (V) - 12

Apple Crumble, Vanilla Custard (V) - 11

Scoop of Vanilla Ice Cream (V, GF), Raspberry Sorbet (VE, GF) or Mango Sorbet (VE, GF)... Per Scoop - 2.75

Any dietary requirements, please speak to a member of staff