HAMPTON

MENU

TO START

CRISPY PORK BELLY GF — **20**
blueberry compote, basil, black pepper
& vanilla bean whipped goats cheese

SEARED PRAWNS GF — **24**
herbed white wine & garlic cream sauce,
served with steamed rice

ARANCINI GF /DF OPTION AVAILABLE — **18**
housemade pumpkin, lime, semi dried
tomato, saffron and parmesan risotto,
baked with passata & provolone

HONEY THYME BAKED BRIE — **24**
served with toasted sour dough

TUNA SASHIMA DF — **30**
lime ginger soy dressing, chilli jam, squid
ink puff

ALOO BONDA VG — **21**
golden fried, spiced potatoes, served with
green chutney

TOASTED SOUR DOUGH VG — **15**
olive oil, balsamic vinegar, confit garlic,
flaked sea salt

SIDES

HERBED HASSEL BACK POTATOES GF — **18**

CHIPS WITH AIOLI OR TOMATO SAUCE — **13**

ADDITIONAL SAUCES — **5**
-Forest Mushroom Jus
-Pink Peppercorn & Blue Cheese Sauce
-Seeded Mustard Jus
-Piccata
-Lemon Yoghurt
-Green Chutney

CHILDREN'S MEALS

FISH & CHIPS served with — **15**
tomato sauce

NUGGETS & CHIPS — **15**
served with tomato sauce

MAIN

HERB CRUSTED SALMON GF — **38**
buttery mashed potatoes,
tossed greens & piccata sauce

**RAS EL HANOUT SPICED LAMB
SHOULDER** GF (DF Available) — **40**
hassel back potatoes, Hamptons garden
salad, lemon yoghurt & green chutney

SLOW BRAISED BEEF CHEEKS GF — **42**
tossed greens, blistered cherry tomatoes,
buttery mashed potatoes, horseradish
cream & seeded mustard jus

GRILLED PORK LOIN — **36**
buttery mashed potatoes, toasted greens,
pink peppercorn & blue cheese sauce

ROAST CHICKEN SUPREME GF — **36**
buttery mashed potatoes, tossed greens,
red wine and forest mushroom jus

PUMPKIN RISOTTO VEGAN/GF — **32**
saffron, peas, roast cherry tomatoes & lime

DESSERT

**HANDMADE SUPREME
CROISSANT GARDEN (limited availabiity)** — **24**
buttery pastry, whipped chocolate ganache
filling, chocolate soil, fresh berry

RASPBERRY CHOCOLATE PUDDING
VEGAN/GF — **18**
chocolate glazed raspberry & date sponge,
buckwheat crumble, biscoff crumble, toasted
coconut gelato

HOUSEMADE STICKY DATE PUDDING — **18**
butterscotch sauce, biscoff crumble,
vanilla ice cream, fresh berry

CHEF'S SPECIALS

PLEASE ASK …….

GF = Gluten Friendly / DF = Dairy Free / VG = Vegan