



RESTAURANT MENU

OPENING HOURS 6 PM-9 PM

This menu is included as part of your stay.  
Enjoy a three-course dinner – please  
choose one starter, one main course, and  
one dessert.



STARTERS



SOUP OF THE DAY  
SOURDOUGH CROUTONS (GFO - VE)

CHICKEN AND TARRAGON TERRINE  
PARSLEY MAYONNAISE, SOURDOUGH (GFO)

GOATS CHEESE PANNA COTTA  
ROASTED FIG (V-GF)

HOMEMADE FOCACCIA  
BUTTER AND OIL



MAIN COURSE



SEARED CHICKEN SUPREME  
CRUSHED POTATO, FRENCH PEAS, JUS (GF)

PAN FRIED SEABASS  
CRUSHED POTATO, ROASTED RED PEPPER SAUCE (GF)

8OZ RUMP STEAK  
GRILLED TOMATO, SKIN ON FRIES, DRESSED WATERCRESS AND ROCKET

FORST MUSHROOM RISOTTO  
FRIED LEEKS, TOASTED PINE NUTS AND OLD WINCHESTER CHESSE (VEO)



DESSERTS



BANANA PARFAIT  
GLAZED PUREE BANANA (GF)

STICKY TOFFEE PUDDING  
VANILLA ICE CREAM, TOFFEE SAUCE (GFO)

APPLE AND BERRY CRUMBLE  
VANILLA ICE CREAM (GF-VEO)

SELECTION OF NEW FOREST  
ICE CREAM OR SORBET (GF)

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

(V) = VEGETARIAN (VE) = VEGAN (GF) = GLUTEN FREE (GFO) =  
GLUTEN FREE ON REQUEST (DF) = DAIRY FREE (N) = CONTAINS NUTS

PLEASE BE AWARE THAT CERTAIN DISHES MAY CONTAIN OR BE  
PREPARED WITH IN THE VICINITY OF 1 OF THE 14 FOOD ALLERGENS  
IN ACCORDANE WITH THE FOOD REGULATIONS 1169/2011

Guests on inclusive dinner packages  
are welcome to upgrade to our full à  
la carte menu for a **£20 per person.**