



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)

HOME MADE 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 WITHIN THE VICINITY OF 1 OF THE 14 FOOD ALLERGENS
IN ACCORDANCE 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**.