

CHILWORTH

RESTAURANT MENU

STARTERS

PAN SEARED SCALLOPS (GF)	£ 14.00
Served with asparagus, parsley mayonnaise and crisp pickled fennel.	
BEETROOT CURED SALMON (GF)	£ 12.00
Served with sweet mango gel, crisp radish, tangy pickled shallots and bursts of salmon roe for a fresh.	
POTTED SMOKED HAM HOCK (GFO)	£ 10.00
Served with tangy homemade piccalilli and toasted sourdough.	
DORSET BLUE CHEESE MOUSSE (V)	£ 9.00
Served with crisp rye breadcrumbs and delicately poached pear for a sweet.	
CRISPY CAULIFLOWER WINGS (GF,VE)	£ 9.00
Topped with fresh spring onion and red chillies for a sweet, smoky heat.	
SOUP OF THE DAY (GFO,VE)	£ 8.00
Served alongside soft, house-baked focaccia	

DESSERTS

SELECTION OF HAMPSHIRE CHEESE	£ 18.00
Served alongside a sweet and tangy rhubarb compote for a fresh, balanced dessert.	
RHUBARB AND CUSTARD CHOUX BUN	£ 11.00
Served alongside a sweet and tangy rhubarb compote for a fresh, balanced dessert.	
VANILLA CREME BRULEE	£ 10.00
Served with a buttery shortbread biscuit for added crunch.	
CHILWORTH CHEESECAKE	£ 10.00
Served with rich burnt white chocolate and a fresh strawberry gel for a sweet, tangy finish.	
CHOCOLATE BROWNIE (VEO-GFO)	£ 9.00
Served with a drizzle of chocolate sauce and a scoop of smooth vanilla ice cream.	
SELECTION OF NEW FOREST (GF)	£ 9.00
A choice of locally made ice creams and fruit sorbets, offering a variety of classic and refreshing flavours.	

MAIN COURSES

RIBEYE STEAK (GFO)	£ 34.00
Served with crispy fries, a grilled portobello mushroom, and sweet cherry vine tomatoes.	
LAMB RUMP (GF)	£ 32.00
Served with creamy dauphinoise potato, seasonal baby vegetables, smooth carrot purée, finished with a rich red wine and rosemary jus.	
SALMON SUPREME (GF)	£ 25.00
Served with sautéed potatoes, tender pak choi, and a rich hollandaise sauce.	
PAN SEARED CHICKEN SUPREME	£ 24.00
Served with a tarragon and sausage roulade, crispy Hasselback potato, seasonal vegetables, and a rich creamy chive sauce.	
PORK BELLY (GF)	£ 23.00
Served with smooth olive oil mashed potato, fresh spring greens, and a light cider sauce.	
FILLET OF HAKE (GF)	£ 22.00
Served with tender new potatoes, fresh samphire, and a rich parsley butter sauce.	
PEA AND ASPARAGUS RISOTTO (VEO,GF)	£ 19.00
Finished with mature Old Winchester cheese for a rich, savoury depth.	
BRAISED LEEK (VE,GF)	£ 18.00
Served with smooth leek purée, crispy fried leeks, and a leek valoute.	

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 SPEAK TO A MEMBER OF OUR TEAM SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, ALLERGIES OR INTOLERANCES.

PLEASE BE AWARE THAT CERTAIN DISHES ON THE MENU MAY CONTAIN OR BE PREPARED WITHIN THE VICINITY OF 1 OF THE 14 FOOD ALLERGENS IN ACCORDANCE WITH THE FOOD INFORMATION REGULATIONS 1169/2011

IT IS OUR POLICY THAT WE DO NOT MODIFY ANY SPECIFIC DISHES OR RECIPES

PLEASE therefore choose a suitable dish for your specific allergy or intolerance;
any requests outside of the 14 allergens will be detailed
as a special request/kitchen message only

All prices include VAT at the prevailing rate