CHILWORTH

RESTAURANT MENU

STARTERS

CURED MACKEREL (GF) £ 13.00
ACCOMPANIED BY PICKLED HERITAGE BABY BEETROOTS, SILKY WASABI AIOLI, DELICATE SEA HERBS AND A FRAGRANT DILL OIL.

WHIPPED ROSARY GOATS CHEESE(V-GFO) £ 11.00
PLATED WITH RED WINE-POACHED PEAR, ROASTED FIG, GOLDEN CROSTINI AND A FINE DRIZZLE OF AROMATIC HERB OIL.

FOREST MUSHROOM PARFAIT (VE-GFO) £ 10.00
FINISHED WITH A DELICATE PLUM CHUTNEY AND GOLDEN SOURDOUGH.

CHICKEN AND PORK TERRINE (GFO) £ 10.00
SERVED WITH ROASTED APPLE GEL AND TOASTED BRIOCHE.

SMOKED SAUSAGE SCOTCH EGG £ 9.00
ACCOMPANIED BY A DIJON MUSTARD MAYONNAISE AND FINELY PICKLED SHALLOTS.

SOUP OF THE DAY (GFO-VE) £ 9.00
SERVED ALONGSIDE SOFT, HOUSE-BAKED FOCACCIA.

DESSERTS

SELECTION OF HAMPSHIRE CHEESE £ 18.00

ORANGE MACARONS (N) £ 10.00
SERVED WITH WHITE CHOCOLATE CREAM, CHARD ORANGE, ORANGE GEL AND BLOOD ORANGE SORBET.

DARK CHOCOLATE FONDANT £ 10.00
SERVED WITH VANILLA ICE CREAM AND CHOCOLATE SOIL.

PEAR FRANGIPANE TART (N) £ 10.00
SERVED WARM WITH AN APRICOT GLAZE AND CLOTTED CREAM ICE CREAM.

WHITE CHOCOLATE CHEESECAKE £ 9.00
SERVED WITH BLACKBERRY GEL AND BERRIES.

NEW FOREST SELECTION £ 9.00
A CHOICE OF LOCALLY MADE ICE CREAMS AND FRUIT SORBETS, OFFERING A VARIETY OF CLASSIC AND REFRESHING FLAVOURS.

CHOCOLATE BROWNIE (VEO-GFO) £ 9.00
SERVED WITH A DRIZZLE OF CHOCOLATE SAUCE AND A SCOOP OF SMOOTH VANILLA ICE CREAM.

MAIN COURSES

SIRLOIN STEAK (GF) £32.00
SERVED WITH SLOW-BRAISED OX CHEEK, SILKY CELERIAC PURÉE, GOLDEN DAUPHINOISE POTATOES AND A RICH RED WINE JUS.

8OZ RUMP STEAK (GFO) £26.00
SERVED WITH GRILLED BEEF TOMATO, PORTABELLA MUSHROOM, SKIN ON FRIES AND ROCKET SALAD.

SALMON SUPREME (GF) £25.00
SERVED WITH DAUPHINOISE POTATOES, GREEN BEANS AND HOLLANDAISE SAUCE.

CONFIT DUCK LEG (GF) £24.00
SERVED WITH MASHED POTATOES, BRAISED CHICORY, CAULIFLOWER PUREE AND RED WINE JUS.

CHICKEN SUPREME (GF) £24.00
SERVED WITH CONFIT CHARRED ONION, SILKY POTATO PURÉE, VELVETY CARROT PURÉE AND A RICH MADEIRA CREAM SAUCE.

PORCHETTA PORK BELLY (GF) £24.00
FONDANT POTATO, TENDERSTEM BROCCOLI, FINISHED WITH A APPLE GEL AND JUS.

SWEET POTATO RISOTTO (VEO-GF) £19.00
FINISHED WITH FINELY GRATED MATURE OLD WINCHESTER CHEESE.

ROASTED AUBERGINE (VE-GF) £19.00
ACCOMPANIED BY A DELICATE SMOKED TOMATO COULIS AND SLOW-ROASTED PROVENÇAL RATATOUILLE.

(V) = VEGETARIAN (VE) = VEGAN (GF) = GLUTEN FREE (GFO) = GLUTEN FREE ON REQUEST (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 DIETARY REQUEST/KITCHEN MESSAGE ONLY.

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

ALL PRICES INCLUDE 20% VAT