

Gold Room

TO START

Homemade Soup Of The Day (ve,vg,gf) <i>served with warm crusty bread roll</i>	£5.50
Sticky Glazed Pork Belly (gf) <i>black pudding crumble, gala apple and prune compote</i>	£5.95
Lamb Kebab (gfo) <i>served with baby naan, mint yogurt and Asian salad</i>	£6.50
Avocado And Orange Salad (ve,vg,gf) <i>citrus dressing, New Forest lettuce and honey roasted nuts</i>	£5.95
Crispy Fried Tempura Battered King Prawn <i>served with tartar sauce</i>	£6.50
'John Ross' Scottish Smoked Salmon (gf) <i>with dill and lemon infused cream cheese and pickled caper berries</i>	£6.50

THE MAIN EVENT

Catch Of The Day with Chef's Twist (gf) <i>please ask your server todays catch</i>	£16.50
Lamb Rogan Josh <i>with pilau rice and a mint raita</i>	£17.95
Today's Roast <i>served with roast potatoes, vegetables and bottomless gravy</i>	£16.50
Chef's Special Of The Day	£16.50
Pot Roasted Chicken Supreme (gf) <i>with dauphinoise potatoes, crispy pancetta and pearl onion and sage jus</i>	£15.95
British Beef and Craft Ale Pie (gfo) <i>served with, mash, gravy, peas and vegetables</i>	£15.50
Jackfruit 'Steak', Craft Ale & Black Pepper Pie (gfo) <i>served with, mash, gravy, peas and vegetables</i>	£15.50
Chargrilled Sirloin Steak (gf) <i>(cooked to your liking) with chunky chips, grilled tomato, and peppercorn sauce or cafe de paris butter</i>	£18.95
Garden Pea & Caramelised Onion Risotto	£14.95
Curried Lentil (ve,vg,gf) <i>with sweet potato and spinach served with coconut rice, naan bread, poppadom and coriander chutney</i>	£14.95

BUILD YOUR OWN SALAD

Classic Caesar Salad (gf,vg) <i>romaine lettuce, rustic croutons, shaved parmigiano and caesar dressing.</i>	£10.50
With grilled chicken and streaky bacon	£12.50
Signature Leaf Salad (ve) <i>mixed leaf, tomato, roasted beetroot and butternut squash with Collingwood dressing</i>	£10.50
Boost with:	
Cajun Chicken add	£2.50
Sweet Chilli Salmon add	£3.50
Garlic King Prawns add	£4.50

SOMETHING ON THE SIDE

Chunky Chips (ve,vg,gf)	£3.50
Halloumi Fries (vg)	£3.95
Sautéed Potatoes (ve,vg,gf)	£3.50
Dressed Summer Salad (ve,vg,gf)	£3.50
Crispy Onion Rings (vg)	£3.50
Steamed Seasonal Vegetables (ve,vg,gf)	£3.50

DESSERT

White Chocolate Crème Brûlée (vg,gf) <i>with orange short bread</i>	£5.50
Baked Vanilla Cheesecake (vg) <i>with very berry compote</i>	£5.50
Chocolate Torte (vg,gf) <i>with raspberry coulis with fresh whipped cream</i>	£5.50
Cookie & Brandy Snap Crumble (vg,gf) <i>home baked triple chocolate cookie and brandy snap crumble with New Forest ice cream</i>	£5.50
Dorset Cheese Board (vg,gfo) <i>with grapes and biscuits</i>	£7.50

ve-vegan, vg-vegetarian, gf-gluten free, gfo - gluten free option

ALLERGIES AND INTOLERANCES

If you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they will be able to suggest the best dishes for you. PLEASE NOTE our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

Wine List

Bin No		Taste Guide	125ml	175ml	250ml	Bottle
WHITES						
1	Le Harve de Paix Colombard <i>France, Full flavoured with rounded apple and pear flavours.</i>	2	£4.50	£5.50	£7.25	£21.00
2	Casa Santiago Sauvignon Blanc <i>Central Valley, Chile (Vegan). Grapefruit, elderflower, limes, dry.</i>	1		£6.25	£7.50	£21.50
3	Botter Pinot Grigio <i>Italy (Vegan). Floral, honey, lemon, grapefruit.</i>	1		£6.75	£7.75	£22.50
4	Douglas Green Chenin Blanc <i>South Africa (Vegan). Peachy sweetness and generous fruit flavours.</i>	2				£23.00
5	Soldier' Block Chardonnay <i>Victoria, Australia (Vegan), Vanilla, ripe apricot and peach intensity.</i>	2				£25.50
6	The Crossings Sauvignon Blanc <i>Marlborough, New Zealand (Vegan) Tropical fruits, herbal notes, fresh acidity.</i>	1	£7.25	£8.50	£10.50	£31.00
7	Ippolito, Mare Chiaro <i>Italy (Organic) aroma of ripe tropical fruit, pear, peach and white flowers.</i>	2				£28.00
8	Domaine St Paul Colline Picpoul de Pinet <i>France. Crisp peach and melon with a clean finish.</i>	1				£29.00
9	Nouvo Quardo Gavi Del Commune Gavi <i>Italy (Vegan) Peach & pear with a hints of fresh lime and gooseberry with a textured complex finish.</i>	2				£32.00
ROSÉ						
10	Wildwood White Zinfandel Rosé <i>California USA. Ripe strawberry and watermelon with a delicate sweetness.</i>	3		£6.25	£7.50	£21.50
11	Botter Pinot Grigio Rosato <i>Sicily, Italy (Vegan). Red apple, acacia flowers and cherries.</i>	2		£6.75	£7.75	£22.50
12	Crazy Tropez Rosé <i>South of France (Grenache, Cinsault). Fresh, crisp citrus and exotic fruit.</i>	1		£7.75	£9.50	£27.50
13	Ippolito Mabilia Rosé <i>Calabria Italy (Organic) A mild fruity aroma with notes of roses and black cherries fresh and delicate.</i>	1				£28.00
REDS						
14	Le Harve de Paix Grenache <i>France, rich and dark with juicy ripe plum flavours with sweet spice notes.</i>	B	£4.50	£5.50	£7.25	£21.00
15	Casa Santiago Cabernet Sauvignon <i>Central Valley, Chile (Vegan). Blackfruit, powerful dark plum.</i>	C		£6.25	£7.50	£21.50
16	Botter Merlot <i>Veneto, France (Vegan). Raspberry, plums, strawberry.</i>	C		£6.75	£7.75	£22.50
17	Soldier's Block Shiraz <i>Australia (Vegan), Bright with a wonderful perfumed nose of dark fruit, mulberry, blackberry and cherry.</i>	C				£25.00
18	Santa Alba Reserve Pinot Noir <i>Curico Valley, Chile (Vegan). Smokey – redfruit, cinnamon.</i>	B				£26.00
19	Los Haroldos Chacabuco Malbec <i>Mendoza, Argentina (Vegetarian). Damsons, cherries, big finish.</i>	C		£7.50	£9.50	£27.50
20	Franschhoek Stone Bridge Pinotage <i>South Africa (Vegan, Sustainable) mulberry and plum aromas, hint of chocolate spice and a soft fruity finish.</i>	D				£29.00
21	Integro Organic Primitivo <i>Sicily (Organic) intense with cherry, ripe plumb fruit aromas, earthy spice.</i>	D				£30.00
22	Ippolito, Libr Pater <i>Italy (Organic) wild berries, violets and rich spices along with a hint of oak. Full bodied, velvety wine.</i>	D				£28.00
23	Rioja Bodegas Fos Saltavinas <i>Alavesa, Spain (Vegan). Vanilla and bramble masterpiece.</i>	C				£32.00
SPARKLING WINES						
24	Botter Prosecco Spumante <i>Italy (Vegan). Crisp, lively green apple</i>	2	£6.50			£29.50
25	Botter Prosecco Rosé Spumante Brut <i>Italy. Fragrant, strawberries, raspberries & passionfruit, moreish.</i>	2				£31.00
26	Champagne Baron Albert L'universelle Brut <i>France (Vegan, Sustainable). Light, fresh and fruity medal-winning Champagne.</i>	1				£45.00
27	Champagne Pommery Brut Royal <i>France (Vegan). Hints of piped-fruit jam, apples and quince.</i>	1				£65.00
27	Champagne Bollinger Rose NV <i>France (Vegan). Rich, powerful, raspberry-blackcurrant intensity.</i>	1				£95.00

Ippolito wines are a result of a unique collaboration between the Collingwood and Simone Ippolito, a family vineyard located in the heart of Calabria, Italy. Our shared values, hospitality and spirit of generosity is witnessed in every glass.