

SPRING MENU

NIBBLE

Bread of the day, served with flavoured oil and butter 4

STARTERS

Twice baked hardy's cheese soufflé, Waldorf salad (add smoked haddock £4) 12
New Forest mushroom parfait, pickled mushrooms, brioche (VE, GFO) 15
Chicken terrine, orange and Chardonnay (DFO, GFO) 12
Crab risotto, passionfruit, basil (GF, DFO) 15

MAINS

Lamb, sweet bread, courgette, spring fricassee (GFO) 35
Sole 'veronique', vermouth, grapes and salsify (GFO, DFO) 28
Cod, crab lasagne, fennel sauce 28
BBQ'd hispi cabbage, marmite, walnut ketchup, shallot (VE, V, DFO, GF) 18
Creedy carver chicken, pomme puree, black pudding, sauce albufera (DFO) 30

SIDES

Pomme puree 6
Fries (DF, GF) 5.5
Tartiflette (GF) 7
Tenderstem dressed with chilli and sesame (VE, DF, GF) 6
Rocket and Old Winchester salad 6

AFTERS

New Forest raspberry soufflé, white veliche sauce, pistachio 14
Pineapple 'pina colada', spiced granola (VEO, GFO, DFO) 10
'Banoffee pie', salted caramel ice cream 10
Amber pudding, clotted cream ice cream 10

To be enjoyed before or after the dessert course

Cheese Course, a selection of local cheeses, quince jelly and crackers 10

Meat Course, a selection of locally sourced cured meats, chutneys and breads. 10

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(V) vegetarian | (VE) vegan | (GF) gluten-free | (DF) dairy-free | (DFO) dairy-free option
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.





BURLEY

MANOR



| NEW FOREST COLLECTION |