

# DINNER

## STARTERS

Soup of the Day, locally baked sourdough croutons (VE, GFO)	7
Lymington Crab & Lyburn Tart, dressed rocket	9
New Forest Wyrd Gin Cured Salmon, pickled fennel, cucumber, crispy fish skin	9
Creamy New Forest Mushroom & Tarragon on Toast, locally baked sourdough (VE)	7.50
New Forest Rosary Goat's Cheese, pickled rainbow beets, Bartley Lodge honey walnuts	8.50
Potted Gammon, piccalilli and Dorset watercress	7

## MAINS

Confit Duck Leg, braised red cabbage, lentil and bean stew and rich red wine gravy	22
Hampshire Lamb Two Ways, creamy potatoes, lamb and shallot gravy	28
British Pork Belly, apricot and sausage stuffing, creamy mash, pan fried cabbage and Vermouth sauce	24
10oz Ribeye Steak, roasted vine tomato, triple-cooked chips, rocket and Dorset watercress	32
Add steak sauces: peppercorn, New Forest mushroom or red wine £1.50 each	
Pan-Fried Halibut, white bean stew, samphire, creamy white wine and chive sauce	28
New Forest Wild Mushroom Risotto, crispy leeks, toasted pinenuts and old Winchester cheese (VEO)	16
Forest Beef Burger, tomato, lettuce, chutney, pickles and fries	18
Beer Battered Haddock & Chips, tartare sauce, lemon, triple cooked chips and mushy peas <b>ROOM TO REWARD</b>	19
Beetroot Wellington, baby veg and beetroot sauce (VE)	18
Warm Courgette & Halloumi Salad, yoghurt dressing (V)	16

## SIDES

Triple Cooked Chips (VE, GF)	5
Creamy Potatoes (VE, GF)	5
Creamy Mash (VE, GF)	4.5
Mixed Leaf Salad, house dressing (VE, GF)	4
Braised Red Cabbage (V, GF)	4
Cauliflower Cheese	5.5
Seasonal Veg (V, GF)	5.5

## PUDS

Sticky Toffee Pudding, toffee sauce, New Forest vanilla ice cream (V)	7.5
Burnt Bartley Cream, Bartley Lodge honey, thyme shortbread biscuit (V)	8
'A Walk Through The Forest' Melting Chocolate Dessert, rich chocolate brownie, honeycomb, New Forest ice cream. Made to share but perfect for one!	12
Blackberry & Pecan Praline Cream Choix Bun, New Forest ice cream	7.5
Baked Dark Cherry Cheesecake	7.5
Selection of New Forest Ice Cream or Sorbet (V)	6.5
Local Cheeses - Lyburn Cheese, Dorset Blue & Isle of Wight Soft, crackers, chutney, grapes and Celery	15

**ROOM TO REWARD** £1 from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

(V) vegetarian | (VE) vegan | (GF) gluten-free  
(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.





BARTLEY

LODGE



| NEW FOREST COLLECTION |