

THROUGH THE FOREST

5 course 35pp

A delicious selection of New Forest dishes to be enjoyed by the whole table. Available Monday to Saturday for lunch, Sunday to Friday for dinner.

NEW FOREST COCKTAIL 12pp

GLASS OF FIZZ 12pp

BREADS & FLAVOURED OLIVE OIL 4pp

HOME GROWN RHUBARB

savoury custard, balsamic

NEW FOREST MUSHROOM

pickled enoki, brioche

or

TWICE BAKED HARDY'S CHEESE SOUFFLE (4pp supp)

smoked haddock, Waldorf salad

LYMINGTON CRAB

risotto, passionfruit and basil

(Veggie option: cheese souffle)

LAMB

sweetbread, courgette and spring fricassee

(Veggie option: hispi cabbage)

NEW FOREST RASPBERRY SOUFFLE

white veliche sauce and pistachio

CHEESE COURSE & PORT (14pp supp)

selection of local cheeses, quince jelly and crackers

FOREST FLIGHT 35pp

Enjoy a taste of the New Forest with our expertly selected wine pairings.
Let us choose the perfect small glass to complement each course.

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on 100%
recycled
paper.

(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.





BURLEY

MANOR



| NEW FOREST COLLECTION |