

PANTRY

Make your dining experience more intimate between 4 and 6 people | £55 per person

CHEF'S AMUSE-BOUCHE

STARTERS - CHOOSE ONE

Grilled Mediterranean veg platter, grilled brinjal, zucchini, globe artichokes, stuffed bell peppers, labneh, sumac flatbread (VEO, GFO)

Pot of mussels, cooked in a Dorset cider and cream sauce with garlic, chervil and grilled ciabatta (GFO)

Ploughman's sharing board, selection of cured meats, local cheeses, pickled vegetables, chutneys and fresh bread (V)

SHARING MAINS - CHOOSE ONE

Served with caprese salad (V) or mixed leaf salad (VEO)

Aubergine parmigiana, sweet potato mash, garlic bread (V, VEO)

Butter-poached whole monkfish tail, served with samphire, pomme purée, peas, kalamata olive salsa, seafoam (GFO)

Beef wellington, dauphine potato, charred shallot, seasonal veg, red wine jus

AFTERS - CHOOSE ONE

Classic tiramisu (V)

Summer berry Eton mess (VEO)

Chocolate fondue, strawberries, melon, pineapple, marshmallows, biscotti biscuits (V)

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

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paper.

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.





BURLEY

MANOR



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