

SUNDAY LUNCH

Two courses for £20, three courses for £25 | Served all day

STARTERS

Watercress soup, freshly baked sourdough bread (VE, GFO)

Smoked salmon, capers, pickled shallot, gin & cucumber gel (GF)

Marinated artichoke, home-made ricotta, pomegranate (V, GF)

House terrine, real ale chutney (GFO)

WHILST YOU WAIT

Freshly baked bread £3
Marinated olives £3

MAINS

Roast Sirloin of beef, Yorkshire pudding, pan gravy, vegetable purée, seasonal vegetables, roast potatoes (GFO)

Roast loin pork, Yorkshire pudding, pan gravy, vegetable purée, seasonal vegetables, roast potatoes (GFO)

Fish of the day, seasonal vegetables and today's garnish (GFO)

Pasta prima vera, linguine, cashew nut pesto (VE, VEO)

SHARING BOARD

Experience the ultimate Sunday Roast by indulging in a sumptuous feast designed for the whole table. Minimum of 2 people, £9.50 supplement per person.

Sirloin of beef, loin of pork, venison sausage, lamb hotpot, truffle macaroni & cheese, seasonal vegetables, roasted potatoes, gravy

AFTERS

Apple Tarte Tatin, clotted cream ice cream, caramel sauce (V)

Rhubarb crumble, crème anglaise (V, GF)

Plant-based brownie, plant-based vanilla ice cream (VE, GF)

Selection of British cheeses (V, GFO)

Selection of Purbeck ice cream and sorbet (V, VEO, GF)

FOR LITTLE ONES

For children aged 3-12 years.

Roast dinner, with an ice cream afters (VGO, VEO)

£15

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

Printed on 100% recycled 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



| NEW FOREST COLLECTION |