

DINNER

STARTERS

Soup, pea & kitchen garden mint (VE, GF)	8
Poached salmon, cucumber, dill (GF)	12
Torched mackerel, nasturtium, pear (GF)	15
Isle of Wight tomato, basil, gazpacho (GF)	12
Wood pigeon, apple, parsley (GF)	15
Beetroot, bitter leaves, sweet walnuts, goat's curd (V, VEO, GF)	11

MAINS

Risotto, pea, sage, onion (VE, GF)	17
Halibut, asparagus, watercress, saffron kohlrabi (GF)	32
Cauliflower, burnt butter, seasonal greens (V, VEO, GFO)	15
Lamb, turnip, mint jus (GF)	28
Beef bavette, pomme lyonnaise, onion (GF)	23
Chicken, potato doughnut, leek	26

SIDES

Fries, truffle oil, Parmesan (V, GFO)	6
Chilli, garlic & sesame tenderstem (VE, GF)	5
Buttered new potatoes (V, VEO, GF)	5
Seasonal vegetables (VE, GF)	6
House salad (VE, GF)	5

AFTERS

Strawberry & fennel panna cotta (GF)	12
Chocolate delice & gooseberry	10
Honeycomb parfait, local pollen	9
Lemon & coriander mousse (V, VEO, GFO)	8
Selection of New Forest cheeses, celery, quince, biscuits (V)	12
Ice cream or sorbet (V, VEO)	2 per scoop

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

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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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