

SUNDAY LUNCH

Two courses for £27, three courses for £32 | Served 12.30pm-3pm

STARTERS

Soup, pea & kitchen garden mint (VE, GF)
Torchéd mackerel, nasturtium, pear (GF)
Wood pigeon, apple, parsley (GF)
Isle of Wight tomato, basil, gazpacho (VE, GF)

MAINS

Roast sirloin of beef, Yorkshire pudding, pan gravy, vegetable purée, seasonal vegetables, roasted potatoes (GFO)
Roast loin pork, Yorkshire pudding, pan gravy, vegetable purée, seasonal vegetables, roasted potatoes (GFO)
Halibut, asparagus, watercress, saffron kohlrabi (GF)
Cauliflower, burnt butter, seasonal greens (V, VE, GFO)

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, vanilla ice cream
Rhubarb crumble, crème anglaise (V, GF)
Plant-based brownie, plant-based vanilla ice cream (VE, GF)
Selection of New Forest cheeses, celery, quince, biscuits (V, GFO)
Selection of 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

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(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 |