

# DINNER

## STARTERS

Soup, celeriac, truffle and apple (DF, GF)	£12
Beef tartare, manor made olive oil, crackers (GFO)	£18
Game terrine, pain d'épice, orange and Chardonnay (DF, GF)	£14
New Forest mushroom parfait, pickled mushroom, brioche (GFO)	£13
Hand dived scallops, onion, pancetta and bacon hollandaise (GF, DFO)	£18

## MAINS

Beef wellington, roasted Roscoff onion, pomme puree	£40
Duck breast, sweetcorn, confit salsify, pickled blackberry (GF, DFO)	£30
Lemon sole meuniere, preserved lemon and caper (DFO, GF)	£27
Cod, chorizo and clam bordelaise sauce, cauliflower (DFO, GF)	£22
Gnocchi, glazed parship, sage emulsion and chicory (DFO)	£20
New Forest hen of the woods, chard, celeriac puree, Minus 8 Chardonnay gel (DF, VE)	£20

## SIDES

Pomme puree	£7
Fries (DF, GF)	£5.5
Tartiflette (GF)	£7
Tenderstem dressed with chilli and sesame (VE, DF, GF)	£7
Rocket and Old Winchester salad	£7

## AFTERS

Tonka bean and apple mousse, olive oil biscuit (V)	£10
65% callebaut delice, hazelnut and Grand Marnier (DF)	£10
Pineapple carpaccio coconut sorbet (V, DF)	£8
Amber pudding, vanilla ice cream	£10
Selection of New Forest cheeses, Thomas Fudge crackers, celery	£14
Ice cream or sorbet (V, VEO)	(per scoop) £3

Printed  
on 100%  
recycled  
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free | (DF) dairy-free | (DFO) dairy-free option  
(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 |