

# LIGHT BITES

Served from the bar

## SNACKS

Marinated olives (VE, GF)	£6
Mixed nuts	£5

## SANDWICHES

Club sandwich, chicken, bacon, egg and tomato, on focaccia (DF, GF)	£12
“The Toastie“ Croque Monsieur, smoked applewood and local reared ham on sourdough (GF)	£12
Bruschetta, mozzarella, basil and rocket on ciabatta (DF, GF)	£12
Battered fish, tartare, lettuce on ciabatta (DF, GF)	£14

All served with crisps and house mixed salad

## SMALL PLATES

Manor made houmous, sumac and sourdough flatbread (DF, GF)	£10
Grilled king prawns, lime and corriander dressing (DF, GF)	£12
Chef choice of soup, crusty bread (DF, VEO, VE)	£12
Truffled “Old Winchester” fries (DF, VEO, VE)	£6
Triple cooked chips (DF, VEO, VE)	£7

## BIG PLATES

Burley burger, 8oz Angus beef, slaw, applewood, served in a milk roll (GF, DF)	£19
Buttermilk chicken burger, honey and sriracha glaze, smoked applewood (GF, DF)	£18
Fish & chips, line caught fish of the day, mushy peas and triple cooked chips (DF)	£20
Pasta, spicy arrabbiata sauce, linguine and shaved “Old Winchester” (GFO, VEO, VE, DF)	£15

## SALADS

Tomato, red onion, feta and cucumber (VE, GF)	£10
Avocado and roast pepper (VE, GF, DF)	£10
Grilled chicken, pesto and olive (DF, GF)	£14

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(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 |