

SUNDAY LUNCH

One course for £17.50, two courses for £26, three courses for £32 | Served 12.30pm-3pm

STARTERS

Local Crab and Lobster Bisque, warm ciabatta (GFO, DF)
Crispy Pork Belly, pea puree, bacon dust and red wine jus (GF, DF)
Burley Manor Ham Hock, toasted sourdough, red onion chutney (DF, GFO)
Tempura Cauliflower, harissa houmous, pickled fennel with orange (GF, DF, VE)

MAINS

Catch of the Day, locally caught fish, served on the bone, vegetables, lemon & caper butter (GF, DFO)
Butternut, Chestnut and Spinach Wellington, roast potatoes, root vegetables and vegan gravy (VE)

ROASTS

Choose from either : Sirloin of Beef, Roast Chicken or Pork Belly,
Why not have a Trio (all three meats) - £2.00 supplement

All served with Yorkshire pudding, roast potatoes, root vegetables, red wine jus (DFO, GFO)

SIDES

Pigs in Blankets £4.50
Extra Roast Potatoes £4.00
Cauliflower Cheese (V) £4.50
Yorkshire Pudding (V, GFO) £1.50 each
Sage & Onion Stuffing £4.00

AFTERS

Blackberry and Apple Crumble, tonka bean anglaise
Sticky Toffee Pudding, toffee sauce, vanilla ice cream
Warm Chocolate Brownie, coconut ice cream (VE, GF)
Selection of New Forest Cheeses, biscuits, grapes, celery and chutney (V, GFO)
Selection of Ice Cream and Sorbet (V, VEO, GF)

FOR LITTLE ONES

For children aged 3-12 years.

£9.50

(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 |