

Glasshouse
Brasserie & Bar

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STARTERS

Smoked salmon fish cake
spinach, hollandaise
7.5

Twice baked cheese soufflé
Heritage tomatoes, candied walnuts (v)
7

Crispy ham hock
piccalilli purée
6.5

English onion soup
Blue Monday croutes
6

Creedy Carver smoked duck
radishes, hazelnuts, berry purée
6.5

COAST

Roast Cornish cod
anchovy crushed potato, mussel cream
17

Pan-fried seabass
clam & shrimp risotto
16

Tempura battered fish & chips
chilli peas, tartare sauce
14

Whole grilled plaice
green beans, café de Paris butter, sautéed potatoes
17

Embracing contemporary brasserie style cooking, discover our chef's fresh take on timeless British classics, with a few from across the channel & beyond. Inspired by simplicity, dishes are full of flavour & prepared using quality local ingredients, to be enjoyed in our relaxed & stylish setting.

BRASSERIE CLASSICS

Forest mushroom gratin
rosemary & mascarpone polenta (v)
14

Steak frites
café de Paris butter
16

Beef bourguignon
garlic mash, kale
14

Chicken coq au vin
fondant potato, carrots
15

Confit duck leg
braised lentils & chorizo
16

PASTA & SALADS

Pancetta & tomato pasta
parmesan, rocket
14

Forest mushroom tagliatelle
truffle, old Winchester cheese (v)
13

Smoked salmon salad
pickled vegetables
6 / 14

Classic Caesar salad
thyme croutons, bacon, anchovies
5 / 12

SIDES

Triple cooked chips

Skinny fries

Creamed Savoy cabbage, bacon

Garlic mash potato

Almond buttered green beans

Green salad

All 4 each

FOREST

28 day aged 8oz sirloin steak
triple cooked chips, peppercorn sauce
23

New Forest beef burger
cheese, bacon, wasabi mayo, skinny fries, kohlrabi slaw
14

Lamb duo
lamb rump & shoulder, mint pearls
17

Cider cured pork belly
Savoy cabbage, smoked mash
15

Tofu
Carrot, quinoa, baby leeks (v)
14

AFTERS

Chocolate orange fondant
vanilla ice cream
6

Sticky toffee pudding
banana ice cream
6

Iced rhubarb parfait
apple, crème anglaise
6

Vanilla panna cotta
strawberry, pistachio
6

Assiette of desserts for two
10

Selection of artisan regional cheeses
quince jelly, wheat wafers, grapes
7

If you require any information regarding ingredients, food intolerances or allergens please speak to a member of staff before ordering.
Guests staying on a dinner inclusive rate receive a £25 per person food allowance to use for dinner. A discretionary 10% service charge will be added to your bill.