



BURLEY

MANOR



| NEW FOREST COLLECTION |

Burley Terrace

TAPAS

Selection of breads, homemade oil & balsamic, olives, tomatoes (v)	6.5
Cumin hummus, pine nuts, roasted cumin, flatbread (v)	6
Wild mushroom arancini, mushroom ketchup (v)	7
Salt fish croquettes, broad bean salsa	6.5
Burley bruschetta, ask for today's ingredients	6

WOOD-FIRED FLATBREADS

Italian, balsamic tomato, basil pesto, buffalo mozzarella (v)	9
Spanish, chorizo, sobrasada, piquillo pepper, manchego	11
Moroccan, spiced lamb shoulder, rose harissa salsa, almond, yoghurt, mint	10

SALADS & SIDES

28 month aged parmesan & truffle French fries	5.5
Dressed seasonal leaves, lemon & caper dressing (ve)	5
Heritage tomato, basil & mozzarella	6.5
Pickled peach, bulgar wheat, pomegranate	5.5

TERRACE TAPAS AFTERNOON TEA FROM 2PM 18.5

Ham hock & manchego croquettes
Wild mushroom arancini, mushroom ketchup (v)
Plain & fruit scones, Naked Jam, clotted cream
Chocolate brownie
Two sweet treats of the day
Your choice of cafetiere or tea infusion

HOT DRINKS & TREATS

Cafetiere	3.6
Speciality coffees	3.8
Winchester Char teas infusions	3.8
Burley Hot chocolate	3.6
Cake of the day	3
Selection of ice creams & sorbets	6

(v) vegetarian (ve) vegan

Please let us know if you have any allergies or dietary requirements. Items available to dine on the terrace or to take-away. Discretionary service charge of 10% will be added to your bill