

DINNER MENU

NIBBLES

Bread of the Day, served with flavoured oil and butter	4
Marinated Gordal Olives (GF, DF, VE)	6

STARTERS

Confit Chicken Terrine, rhubarb gel, poached rhubarb, sourdough (GFO)	9
Twice-Baked Cheddar Soufflé, red onion marmalade (V)	9
Moules Marinière, toasted focaccia (GFO)	12.50 / 20
New Forest Asparagus, breaded poached duck egg, orange hollandaise, black pudding crumb (VGO)	13.5
Soup of the Day, warm bread (VE)	7

MAINS

Pan-Roasted Lamb Rump, potato terrine, wild garlic pesto, purple sprouting broccoli, pistachio (GF)	35
Pan-Seared Cod Fillet, spring vegetables, curried mussel nage, onion bhaji (GF)	26
Corn-Fed Chicken Supreme, mashed potato, rainbow chard, crispy leeks, black pudding, sauce Albufera	24
Roasted Heirloom Tomato and Burrata, wild garlic, picked and toasted fennel (GF, V)	22
Whole Sole Véronique, vermouth, grapes, Jersey Royals, samphire (GF)	18
Steaks: with triple cooked chips, roasted heirloom tomatoes, watercress (add peppercorn sauce £1.50)	29
8oz Sirloin	33
8oz Ribeye	33
Burgers: served with salad and fries (add bacon £2)	
Burley 6oz Beef Burger, smoked applewood, roasted garlic mayo, lettuce, tomato, pickles (DFO, GFO)	14
Buttermilk Fried Chicken Burger, roasted garlic mayo, lettuce, tomato, pickles (DF, GFO)	14
Vegetable Burger, wild garlic pesto, grilled halloumi, lettuce, tomato (V, GFO, DFO)	12
Fish:	
Beer Battered Haddock and Chips, peas, lemon and tartare sauce (DFO)	14
Market Fish, Jersey Royals, orange caper butter and mixed salad (GF, DFO)	m/p
Moules Marinière, herb salted fries (GF)	20
Salads: (add chicken £5)	
Heirloom Tomato and Wild Garlic Salad (GF, DF)	20
Greek Salad, cucumber, red onion, feta and oregano (GF)	18
Grilled Watermelon, feta, pickled chilli (GF)	18

SIDES

Tenderstem, dressed with chilli and sesame (VE, DF, GF)	
Herb Salted Fries	5
Spring Vegetables	5
Triple-Cooked Chips (VE, DF, GF) (add truffle oil and parmesan cheese +£2.50)	5
	5

AFTERS

New Forest Strawberry Pavlova, chantilly cream, strawberry coulis (GF)	9
Grand Marnier Crème Brûlée, candied orange, shortbread (GFO)	9
Treacle Tart, candied orange, clotted cream	8
Chocolate Fondant, salted caramel ice cream	11
Cheese Course, a selection of local cheeses, quince jelly and crackers	14

(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.

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