

DINNER MENU

NIBBLES

Bread of the Day, served with flavoured oil and butter	4
Marinated Gordal Olives (GF, DF, VE)	6
Dorset Cured Charcuterie Platter, bread, olives, pickles	12

STARTERS

Soup of the Day, warm bread (VE)	9
Twice-Baked Cheddar Soufflé, red onion marmalade (V)	10
Confit Duck Leg Rillettes, plum gel, brioche, toasted fennel	11
Artichoke and Sun-dried Tomato Bruschetta, aubergine purée (VE, GFO)	9
King Scallop Bouillabaisse, crostini, rouille (GFO)	17
Red Pepper Houmous, flatbread (GFO, VE)	8
Breaded Whitebait, tartare sauce	9

MAINS

Pan-Roasted Lamb Rump, baked polenta, ratatouille, aubergine, olives (GF)	38
Confit Pork Belly, pak choi, chilli, lime, mango, creamed potato (GF)	28
Artichoke, Tomato and Feta Salad, chilli, coriander, lime (GF, VEO)	26
Roasted Cauliflower Steak, ras el hanout, almonds, salsa rossa, pomegranate (VE, GF)	24
Catch of the Day, minted new potatoes, salad, salsa rossa	m/p
Beer Battered Haddock, triple-cooked chips, tartare sauce, lemon, peas	17
Steaks: served with roasted tomatoes, watercress and triple-cooked chips	
8oz Sirloin	32
8oz Ribeye	35
Add Café Du Paris £2, Peppercorn sauce £2	
Burley Short Rib Burger, bacon jam, Monterey Jack, baby gem, pickles, tomato and sweet potato fries	19
Chickpea & Halloumi Burger, gem lettuce, red pepper houmous, tomato (VEO, GFO)	16

SIDES

Summer Vegetables (GF, VEO)	5	BBQ Pulled Pork Loaded Fries	7
Seasonal Salad (VE, DF)	4	Grilled Tenderstem, Chilli, Almonds (VE, GF)	5
Triple-Cooked Chips (VE)	5	Rocket And Old Winchester (V, GF)	4
Truffle Chips (V)	6	Sweet Potato Fries (VE)	6
		Pommes Purée	5

AFTERS

Kirsch Cheesecake, toasted almonds, cherry sorbet (V)	9
New Forest Strawberry Tart, strawberry sorbet (GF, V)	9
Chocolate Mousse, orange curd, pistachio crumbs (GF)	10
Affogato, vanilla ice cream, amaretti biscuits (GF, V)	6
Apricot Croissant Pain Perdu, crème anglaise (VE)	9
Selection of Ice Cream and Sorbets, please ask server for details (GF, V)	
Selection of Cheeses from 'Book & Bucket', celery, grapes, crackers, local honeycomb (GFO, VGO)	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.

| BURLEY MANOR |

