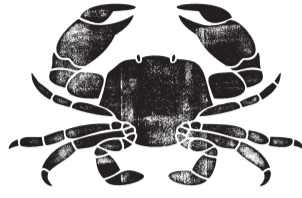
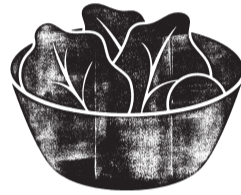


# À la carte



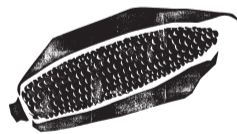
## Starters

Watercress soup (VE)	7.00	Poole Bay moules marinière with baked bread	10.00/16.00
Lymington potted crab with brioche and cucumber	10.00	Thai prawn and crayfish fishcake	9.00
Beetroot carpaccio with crumbled goats cheese and walnuts (V)	9.00	Noah's Ark Farm chicken mosaic terrine with confit peppers, heritage carrots wrapped in Parma ham	9.00



## Mains

New Park Manor gourmet beef burger, with Asian slaw and fries	16.00	All steaks are served with one sauce, fries and tomato	
Noah's Ark chicken, leek and mushroom pie, seasonal greens	17.00	Owtons Hampshire ribeye steak	27.00
Wild mushroom risotto with parmesan crisp (V)	15.00	Owtons Hampshire pork collar	24.00
Ringwood Ale battered south coast haddock, peas and fries	15.00	Caesar salad	13.00
Chicken breast with lemon and thyme, tenderstem broccoli and sweet potato fries	17.00	– Add chicken	4.00
Fillet of Bournemouth Bay sea bream, crushed potatoes, salsa verde and spinach	17.00	– Add grilled halloumi	3.00
Grilled Bournemouth Bay lemon sole, minted new potatoes, seasonal greens	24.00	– Add avocado	3.00
		Superfood salad (VE)	14.00
		Kale and hemp 'cheese' burger, with hand cut chips (VE)	15.00
		Thai red curry (VE)	14.00



## Sides & Sauces

All 4.50

Hand cut chips  
Sweet potato fries  
Minted new potatoes

Garden salad  
Local seasonal greens  
Roast field mushrooms with garlic  
Rocket, parmesan and pine nut salad

Red wine jus  
Béarnaise sauce  
Peppercorn sauce

If you have an allergy to certain foods, please inform a member of the team before ordering.  
A discretionary service charge of 10% will be added to your bill, and all prices are inclusive of VAT.  
If your little one's fork keeps making its way to your plate during meal time, please ask a member of staff about the possibility of half a portion, at half the price.



# New Park Manor

NEW FOREST