

À la carte



Starters

Seared south coast scallops, local blood sausage, bramley apple salad	14	Tuscan bean and goats cheese bruschetta (V)	9
Marinated Romsey chalk-stream trout, grapefruit, fennel ferns	13	Local mushroom pâté, pickled mushrooms, homemade foccacia (VE)	9
Braised Noah's Ark Farm chicken croquette, celeriac and potato salad, horseradish cream	10	Chef's soup du jour (V/VE)	8

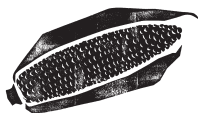


Mains

Tempura battered haddock, chunky chips, crushed peas, homemade tartare sauce	19	Owton's Farm steak served with fries, grilled tomatoes and choice of sauce:	
ROOM TO REWARD		Sirloin	32
Owton's Farm pork and apple sausage and mash, Pig Brewery stout and onion gravy	21	Ribeye	34
Sopley Farm risotto – fennel and lemon (VE)	18	New Park Manor burger: smoked bacon, Cheddar cheese, spiced relish, pickled slaw	19
Owton's Farm beef duo, swede marrow mash, seasonal greens	30	Grilled chicken breast, beetroot, tarte tatin, rainbow chard, tarragon café au lait	26
Pappardelle, lobster, corn, crème fraîche	28	Beetroot tarte tatin, goats curd, pea, mint and tomato salad, toasted pine nuts (V)	18
Baked hake, pea and bacon ragout, lettuce	26	Pappardelle primavera (VE)	19

ROOM TO REWARD

New Park Manor I will donate 50p from every sale of this dish to Room to Reward – a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.



Sides & Sauces

5 each

Fries	Garden salad	Red wine jus
Chunky chips	Mixed seasonal greens	Béarnaise sauce
Sweet potato fries	Roasted wild garlic mushrooms	Peppercorn sauce
Buttered new potatoes	Rocket and Parmesan salad, pine nuts	



If you have an allergy to certain foods, please inform a member of the team before ordering.
A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.
Little ones can't take their eyes off your food? Speak to your server about the possibility of a half portion at half price.



New Park Manor

NEW FOREST