

All Day

Sandwiches £7.25

Served with salad garnish and Kettle crisps on
Your choice of white or brown bread

Ham and mustard
Smoked salmon and crème cheese
Cheese and pickle
Egg and cress

Club Sandwiches

Served with fries and salad

Club Sandwich

Chicken, bacon, boiled egg, gem lettuce, tomato,
gherkins and mayonnaise
£13.75

Vegetarian Club Sandwich

Half avocado, boiled egg, gem lettuce, tomato,
gherkins and mayonnaise
£13.75

Port Salut, Chilli Jam Sourdough Melt

£11.20

Lighter Bites

Soup of the Day

Served with sourdough bread
£6.95

Asparagus & Fine Bean Salad

Lemon and honey dressing, roasted flaked almonds,
Hampshire watercress, parmesan shavings
£8.50/£15.50

Pea and Sorrel Risotto

poached egg, parmesan crisp
£8.50/£15.50

Pasta Primavera with Salmon

£16.50

Potato Nuggets topped with Port Salut

served with house salad
£8.00/£14.95

Chinese Style Chicken Wings

Mango and pine nuts salad
£8.50/£15.50

Mains

New Park Manor 8oz Angus burger

Matured cheddar and home smoked bacon,
gem lettuce, tomato, gherkins, relish, mayonnaise,
onion rings and fries
£14.95

Haddock & Chips

Garden peas, homemade tartar sauce
£14.25

Potato and Spinach Gnocchi

Filled with ricotta cheese, tomato & spinach sauce, fresh
grated parmesan, rocket salad
£8.50/£15.50

Minute Steak Salad

Basil pesto, grapefruit segments, pomegranate,
rocket salad toasted almonds
£15.50

8oz Sirloin Steak,

Grilled tomato, mushrooms & fries
£21.95

Lamb Kofta,

Pitta bread, tzatziki, salad & fries
£17.50

Desserts

Sticky Date Pudding with toffee sauce, vanilla ice cream	£7.00
Apple strudel with custard	£7.00
Vanilla Panna Cotta with strawberries	£7.00
Chocolate Cheesecake with seasonal berries	£7.00
A selection of New Forest Ice Creams	£5.50

If you have an allergy to certain foods please inform a member of the team before ordering.

Drinks

White Wine by the Glass

175ml

Chenin Blanc Ben & Rudi Scott SA White flower and almond notes	£6.00
Grillo di Sicilla Az Agricole IT Accomplished native Sicillian variety, lemony and uplifted.	£7.00
Pinot Grigio Delle Venezie IT Individual estate, flinty, uplifted, pinot grigio with refreshing zesty fruit.	£8.00
Picpoul de Pinet Lime fresh, zesty white wine.	£9.00
Unoaked Chardonnay FR Light melon fruited chardonnay. Viognier	£9.00
Preignes La Vieux FR Underlying creamy, honey orange blossom. Sauvignon Blanc	£9.00
The Okatori Kiwi Intense grapefruit structure.	£10.00

Red Wine by the Glass ^{175ml}

Reserve du Canalet FR Bright cherry and woodland fruit character.	£7.00
Rioja Crianza SP Soft cedary spiced.	£8.00
Merlot Santa Rosato CH Rich, roasted earth style.	£7.00
Montepulciano d'Abruzzo IT Wood smoke and bitter cherries.	£8.00
Pinot Noir Casa Lia CH Intense grapefruit structure.	£8.00
Cabernet Shiraz Ben & Rudi SA Light melon fruited cabernet shiraz.	£6.00
Malbec Casa Juanita AR Powerful, grown at its best unblended in Argentina.	£9.00
Rosé Wine by the Glass ^{175ml}	
Cinsault Grenache Rosé FR Fresh summer fruits style of rose. Cerasuolo d'Abruzzo,	£7.00
Chiola, Rosato Notes of sweet cherries, raspberries & strawberries.	£8.00

Cocktails – All £9

Aperol Spritz Aperol, soda, prosecco, orange garnish.	Mojito Doorleys 5yr rum, fresh mint, lime, sugar, soda.
Dark & Stormy Doorleys 5yr rum, Fentimens ginger beer, lime.	New Park Gintini Tanqueray gin, elderflower bubbly, lime, tonic.
Amaretto Sour Amaretto, lemon juice, Angostura bitters	Seasonal Pimms

Mocktails – All £6

Orange Sunrise Orange juice, lemonade & Grenadine
Virgin Mojito Lemonade, fresh mint, lemon, sugar.
Apple, Elderflower & Mint Fizz Cloudy apple juice, elderflower, bubbly, mint.

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