

# À la carte



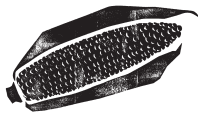
## Starters

Seared south coast scallops, local blood sausage, bramley apple salad	13	Tuscan bean and goats cheese bruschetta (V)	8
Marinated Romsey chalk-stream trout, grapefruit, fennel ferns	12	Local mushroom pâté, pickled mushrooms, homemade foccacia (VE)	8
Braised Noah's Ark Farm chicken croquette, celeriac and potato salad, horseradish cream	9	Chefs soup du jour (V/VE)	8



## Mains

Tempura battered haddock, chunky chips, crushed peas, homemade tartare sauce	18	Owton's Farm steaks served with fries, grilled tomatoes and choice of sauce:	
Owton's Farm pork and apple sausage and mash, Pig Brewery stout and onion gravy	20	Sirloin	30
Sopley Farm risotto - fennel and lemon (VE)	18	Ribeye	32
Owton's Farm beef trio, swede mash, cabbage roulade	28	New Park Manor burger: smoked bacon, Cheddar cheese, spiced relish, pickled slaw	18
Pappardelle, lobster, corn, crème fraîche	26	Noah's Ark Farm chicken breast, beetroot tarte tatin, rainbow chard, tarragon café au lait	24
Baked hake, pea and bacon ragout, lettuce	24	Beetroot tarte tatin, goats curd, pea, mint and tomato salad, toasted pine nuts (V)	18
		Pappardelle primavera (VE)	19



## 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