

À la carte



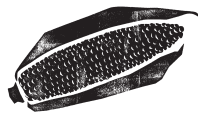
Starters

Baked Portland Queen scallops in shell	11.00	Isle of Wight blue cheese panna cotta, poached pear, walnut, celery, tawny port jelly (V)	9.00
New Forest smoked trout, potato and onion salad, lemon capers, crème fraîche	10.00	Lymington crab soup	8.00
Crispy duck salad, hoi sin orange sauce, cashew nuts	9.00	Mushrooms, spinach, toasted sourdough (VE)	9.00



Mains

Cider battered haddock, chunky chips, tartar sauce, crushed peas	17.00	Owtons Farm sirloin steak, grilled tomato, chunky chips, red wine jus	29.00
Braised wild New Forest boar haunch, truffle mashed potato, tenderstem broccoli, spicy red wine and dark chocolate jus	25.00	Honey and lime Noahs Ark Farm chicken, mango and avocado salsa, wild rice	21.00
Sopley Farm carrot and feta risotto, sunflowers seeds, rocket salad (V)	18.00	Owtons Farm Pork tomahawk, chunky chips, smoked apple sauce	23.00
Slow cooked Owtons Farm Jacobs Ladder beef rib, truffle mashed potato, sautéed kale, rich red wine and porcini jus	24.00	Thai red curry, wild rice (VE)	17.00
Prawn and Poole Bay mussel linguine, Isle of Wight chilli and garlic	23.00	Ravioli girasole, spinach, grilled cherry tomatoes (VE)	17.00
Monkfish Thai curry, wild rice, naan bread	26.00	New Park burger, smoked bacon, Dorset Blue Vinny, butternut squash chutney, chunky chips, red cabbage salad	16.00



Sides & Sauces

All 4.50

Fries	Garden salad	Red wine jus
Chunky chips	Mixed seasonal greens	Béarnaise sauce
Sweet potato fries	Roasted wild mushrooms, garlic	Green peppercorn sauce
New potato, butter, parsley	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 half portion at half price.



New Park Manor

NEW FOREST