



*New Park  
Manor\**

~ To Start ~

|  |        |
|--|--------|
| Seasonal Soup  | £6.50  |
| Braised pork cheek, celeriac, star anise and orange sauce    | £9.00  |
| Oak smoked salmon, horseradish crème fraiche, brown bread    | £10.00 |
| Chicken liver pate, cider and apple chutney, brioche         | £9.50  |
| Bouillabaisse, fennel new potatoes, saffron aioli            | £9.00  |
| Quinoa salad, red onion, feta cheese, pomegranate            | £8.50  |
| Crispy tomato and basil risotto, aged parmesan, rocket pesto | £8.50  |
| Crayfish and salmon fishcake, pink grapefruit salad          | £9.00  |

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. All prices in pounds are inclusive of VAT.



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## ~ Main Courses ~

|   |     |
|---|-----|
| Steamed Cod, seaweed mash, clam and cockle chowder              | £20 |
| Twice baked Lyburn soufflé, apple and walnut salad              | £18 |
| Braised shoulder of lamb, root vegetables, mash, rosemary sauce | £22 |
| Warm salad of artichoke, truffled green beans, quail eggs       | £20 |
| Pappardelle of wild mushrooms, baby spinach, goats' cheese      | £18 |
| Catch of the day, seasonal vegetables, potatoes                 | £22 |

## ~ Grills ~

|                             |     |
|-----------------------------|-----|
| 8 oz. English sirloin steak | £26 |
| 8 oz. English ribeye steak  | £28 |
| Corn fed poussin            | £22 |
| "On the bone" pork chop     | £20 |

All served with a herb crusted garlic mushroom, vine tomato, hand cut chips and your choice of sauce; red wine, wild mushroom and tarragon, green peppercorn or herb butter

## ~ Sides ~

|                              |       |
|------------------------------|-------|
| Triple cooked hand cut chips | £3.00 |
| New Potatoes                 | £3.00 |
| Seasonal Vegetables          | £3.00 |
| Chef's New Park Salad        | £3.00 |



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~ Desserts ~

|  |        |
|--|--------|
| Dark chocolate fondant, chocolate cremeux,<br>New Forest vanilla ice cream, chocolate crumb (allow 15 minutes) | £8.00  |
| Pomegranate and Manuka honey mousse  | £7.50  |
| Sticky toffee pudding, ginger caramel, clotted cream   | £8.00  |
| Raspberry crème Brulée, shortbread biscuits  | £8.50  |
| Glazed lemon tart, fruit compote, raspberry sorbet   | £9.00  |
| Selection of hand crafted New Forest ice creams and sorbets  | £7.00  |
| Platter of local artisan cheese,<br>served with homemade chutney, celery, quince and biscuits                  | £14.00 |

Homemade petit fours, freshly brewed coffee or Higgins tea £3.50