



# New Park Manor

NEW FOREST

## To Start

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.

SEAFOOD AND TOMATO CIOPPINO SOUP	9.75
Served with garlic and herb croutons	
SMOKED TROUT AND HAMPSHIRE ASPARAGUS SALAD	8.95
Shredded Chinese leaves lettuce, avocado jelly, crispy rice, chilli and lime dressing	
SCALLOPS AND PEA RISOTTO	12.50
Mizuna leaves, fresh lemon zest and crispy parmesan	
CONFIT QUAIL AND EGG SALAD	9.50
Homemade smoked pancetta, frizee salad, confit shallots, potato straw, fresh grated horseradish	
PROFITEROLES FILLED WITH GOATS CHEESE MOUSSE	8.50
Aubergine and garlic caviar, balsamic reduction	
RABBIT AND PISTACHIO TERRINE	8.95
Confit baby carrots coated in crushed wasabi nuts, salad with lemon and thyme dressing	



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## Main Courses

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SLOW COOKED LAMB SHOULDER	26.50
Coated with anchovy paste, fregola pasta, tomato compote, baby spinach, olives, baby onion, Hampshire watercress	
BALLONTINE OF LEMON SOLE AND SALMON MOUSSE	27.50
Saffron new Potatoes, spinach puree, pea shoots	
PORK TOMAHAWK	26.50
Creamed potato, tender stem broccoli, sage butter	
PAN FRIED DUCK BREAST	27.50
Fondant potato, char grilled endive, granola, marmalade sauce	
COD THERMIDOR	26.95
Crushed new potatoes, sautéed spinach, mustard and white wine sauce, pan burst cherry tomatoes.	
VEGAN SHEPHERDS PIE	21.00
Topped with polenta served with tender stem broccoli and salad	

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## Desserts

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CHOCOLATE TEXTURES	9.50
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Hazelnut cremeux, chocolate sorbet,  
dark chocolate brownie mousse, delicie and white chocolate shard

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LEMON MERINGUE PIE	9.00
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Lemon curd, lemon marshmallow, sable,  
meringue shard, raspberry sorbet

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PINEAPPLE TART TATIN	9.00
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Lime curd, coconut sorbet

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CHOCOLATE FONDANT	9.00
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Brown butter caramel insert, milk ice cream, milk crumb

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RHUBARB AND GINGER TRIFLE	9.00
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Confit rhubarb, rhubarb jelly, vanilla crème, ginger bread,  
whipped cream and ginger ice cream

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CHEESE BOARD	13.50 FOR 3 CHEESES
	16.00 FOR 5 CHEESES

Dorset Blue Vinney  
Isle of Wight Soft  
Little wallop goat's cheese  
Wild garlic Yarg  
Celtic promise ale wash cheese

With homemade chutney

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