



NIBBLES

Smoked Mackerel Choux Bun, Lime Crème Fraiche - £8
Cazon En Adobo, Saffron Aioli - £8 DF, GF
BBQ Baby Corn, Miso Butter, Honey Glaze £6 V, GF

Marinated Olives & Breadsticks - £6 VE, V, DF
Crispy Confit Pork Belly, Granny Smith Ketchup - £8 DF, GF
Warm Focaccia, Smoked Sun-Dried Tomato Butter £8 CDF

STARTERS

New Forest Asparagus - £15 GF
Wild Garlic, Confit Egg Yolk,
Blood Orange Dressing
Pan Fried Scallops - £16 DF, GF
Pomegranate, Rock Oyster Emulsion,
Smoked Pancetta Crumb
Twice Baked Chorizo Soufflé - £16 GF
Creamed Leeks, Gruyere Cheese

Garden Pea & Ham Soup - £10 DF, GF
Smoked Ham Hock, Herb Oil

Baked Camembert for Two - £24 CGF, V
Toasted Focaccia, Confit Garlic, Cranberry
Sauce

Real Cure Beef Bresaola - £15 DF, GF
Rocket, Beetroot & Radish Salad

Pan Roasted Guinea Fowl - £15 GF
Beetroot Emulsion, IOW Smoked Celeriac
Red Wine Jus

Tunworth Croquette - £14 V
Honey Roasted Fig, Balsamic Caviar
Basil Gel

FROM THE FIELD

Chicken Breast- £26 CDF
Wild Garlic Pesto and Roasted Roquito
Pepper Pappardelle, Mozzarella
Rolled Pork Tenderloin- £26 CDF, GF
Ham Hock Croquette, Pickled Rhubarb, Pea Fricassee

Rack of Lamb - £35 GF
Rosemary Pomme Anna, Smoked Celeriac Purée, Grilled
Leeks, Red wine Jus

Duck Breast - £28 CDF, GF
Broccoli Puree, Sherry Shallot Sauce, Kale,
Tenderstem, Baby Beets

FROM THE SEA

Beer Battered Haddock & Chips - £22 DF
Tartare Sauce, Garden Peas, Lemon
Pan Fried Fillet of Seabass - £26 GF
Crab, Chorizo & Tomato Arancini, Seasonal Greens,
Tomato & Chili Butter Sauce

Chorizo and Parsley St Austell Bay Mussels -£24
Focaccia, Skin on Fries

Fillet of Cod- £30 DF, GF
Indonesian Curry Sauce, Tiger Prawns, Mussels,
Tenderstem, Lime Leaf, Pomegranate

FROM THE FOREST

Pan Fried Gnocchi, - £25 V
Butternut Squash, Confit Garlic, Curly Kale &
New Forest Truffle

Moving Mountain Burger, - £19 V
Lettuce, Gherkins, Skin on Fries

Garden Pea Risotto - £22 CDF, GF, V, VGO
New Forest Asparagus, Ash Goats Cheese

FROM THE GRILL

28 Day Aged 8oz Ribeye Steak - £33 GF, CDF
Salsa Verde Butter, Confit Tomatoes, Rocket,
Thick Cut Chips
Add Peppercorn Sauce for £2.50

8oz Cheese & Bacon Burger - £21
Burger Sauce, Gherkin, Lettuce & Fries

28 Day Aged 8oz Surrey Fillet Steak, - £38 GF, CDF
Salsa Verde Butter, Confit Tomatoes, Rocket,
Thick Cut Chips
Add Peppercorn Sauce for £2.50

SIDES

Rocket & Beetroot Salad - £6 GF, DF, V, VE

Mixed Leaf Salad - £6 GF, DF, V, VE

Creamed Mash - £6 - GF, CDF, V, VGO

Skin on Fries - £6 GF, DF, V, VE

Honey Glazed Carrots with Thyme &
Garlic - £6 GF, CDF, V, VGO

Tenderstem Broccoli with Hazelnuts & Beurre
Noisette - £6 GF, CDF, V, VGO

Roasted Butternut Squash - £6 GF, DF,
V, VGO

V Vegetarian | **VE** Vegan | **GF** Gluten Free | **DF** Dairy Free **CDF** Can be Dairy Free | **VGO** Can be made Vegan | **CGF** Can be Gluten Free
Please let a team member know of any allergies or dietary requirements.

A 10% discretionary service charge will be added to
your final bill and is distributed to all staff.

Smoking & Vaping is not permitted anywhere in the Lodge or Hotel
Please use our designated smoking areas to the left of the main
entrance.

Guests with a Dinner allowance have £30 per adult to spend on food.