

THE INN MENU SERVED MONDAY-SATURDAY

Open for Food 12-21.00hrs Daily (Sun 20.30hrs), 21.30hrs Friday and Saturday
(menu limited to light snacks 15-18.00hrs)
Sunday Roast Menu replaces this menu
Sunday Lunch 12-15.00hrs & Evening 18.00-20.30hrs

Resident Hotel Director Kevin Wood | Chef Mateusz Nowatkowski

With decades of experience operating a number of award-winning hotels and restaurants, Kevin Wood & partners bring you their vision of a Country Hotel & Inn. With a dedicated team, we aim to offer a unique journey of personal service, quality locally sourced foods, and a beverage selection to elevate the bar experience. We will strive to offer the best and the latest, all with professional service and social responsibility. Our team of chefs are headed by double rosette awarded Mateusz who returns to us from Barcelona.

SHARING

CORN FED CHICKEN WINGS – 6.80

Homemade curried BBQ sauce, inferno or blue cheese sauce (GF)

HUMMUS OF THE DAY – 3.90

Warm naan (GF bread available)

BAKED ROUND OF CAMEMBERT – 7.90

Rosemary thyme, maple syrup onion sourdough (GF available)

FRESHLY BAKED ARTISAN BREAD – 4.90

A selection of breads, New Forest Blox butter, extra virgin olive oil & aged balsamic (GF available)

LAMB CEVAPCICI – 6.80

(little lamb kebabs) natural yoghurt, mint garlic & cucumber, lemon (GF)

MIXED MARINATED OLIVES – 4.20

(GF)

CROW FARM SAUSAGE BITES – 6.50

Homemade curried BBQ sauce & English mustard

WHOLETAIL SCAMPI BITES (4) – 7.40

Chef's tartar sauce

STARTERS

BEETROOT & BROCK GIN MARINATED SALMON TARTARE – 9.50

Scottish smoked salmon crème fraiche & grissini (GF available)

FIVE SPICE CREEDY CARVER DUCK SALAD – 8.50

Toasted sesame, soy & plum dressing, micro coriander (GF available)

LOCALLY SOURCED HANDMADE GAME TERRINE – 8.90

Roasted plum chutney & toasted brioche, green leaves

SPINACH & LENTIL DAHL – 7

Yoghurt, mint & cucumber, poppadum (GF, VG)

FOREST PARK CRAYFISH COCKTAIL – 8

Marie Rose sauce, iceberg lettuce, fennel & avocado, lemon (GF)

ROASTED FIG TART – 8.50

Locally cured dried ham, Dorset blue Vinney cheese, black berries, New Forest honey

CHEF'S SOUP OF THE DAY - 6

Served with chunk of crusty granary or white bread

DOUBLE CHOICE DISHES

Can be ordered as starter or main course sizes

SCOTTISH SALMON FISHCAKE – 9/16

Charred endive & Forest Park lemon herb velouté (GF)

NEW FOREST MUSHROOM RISOTTO – 9/17

Crispy Organic curly kale, Lyburn garlic & nettle cheese shavings, mascarpone (GF)

ROPE SHETLAND GROWN MUSSELS – 11.50/18.50

Shallot, garlic, white wine & cream, lemon, parsley & garlic sour dough, served with English chips as main (GFavailable)

SALADS

FOREST PARK COBB SALAD– 16

Lettuce, chicken, bacon, avocado, egg, cherry tomato, blue cheese crumble, blue cheese dressing (GF)

CAESAR SALAD- 11/ CHICKEN- 14

Lettuce, Caesar dressing, parmesan shavings, anchovies, croutons (GF available)

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THE GRILL

All our Steaks are sourced in the region and aged for 35/28 days. We serve them with grilled tomato, king oyster mushroom, garden peas and our chunky English chips, and are served with your choice of one sauce:

Cotswolds single malt gravy/ Pink peppercorn/ Chimichurri sauce

10 OZ WEST COUNTRY AGED 35 DAYS RIB EYE STEAK – 28.90

Add wholetail scampi (4 pieces) 7.00 (GF available)

18 OZ AGED 28 DAYS T-BONE STEAK- 34.00

(24 hr pre-order, not available Sunday) (GF available)

8OZ WEST COUNTRY AGED 35 DAYS FILLET STEAK – 32.00

Add wholetail scampi (4 pieces) 7.00 (GF available)

MAINS

BRAISED LAMB SHANK – 24.50

Buttered mash, olive roasted root veg, mint jus (GF)

CHEF'S WHOLETAIL BREADCRUMBED SCAMPI – 19.00

English chips, Chef's tartare sauce, mushy peas, lemon

FOREST PARK FISH & CHIPS – 16.00

Haddock in crispy Forest Park ale batter, English chips, Chef's tartare sauce, mushy peas, lemon (GF available)

LUXURY FOREST PARK FISH PIE – 17.50

Local Catch of the day in a creamy sauce with sweet corn topped with Lyburn cheese gratinated mash potato, king prawn, English peas (GF)

SANDRIDGE FARM HONEY & MUSTARD ROAST HAM – 12.80

Free range Clayton's egg, English peas, chips, pork scratchings (GF)

CROW FARM BANGERS AND MASH – 15.00

Crow Farm sausages, charred shallots, mash, gravy, English peas

SWEET POTATO & CHICKPEA CURRY – 16.00

Coconut steamed jasmín rice, toasted cashew nuts & cilantro, vegetable samosa (VG, GF available)

FOREST PARK ROAST OF THE DAY- 17.50

Honey & thyme roasted root vegetables, roasties
Yorkshire pudding, Chef's rich gravy (GF available)

PRIME WEST COUNTRY BEEF & SMOKED OYSTER PIE – 16.50

Shortcrust pastry, chips, garden peas

HANDMADE SMOKED OXO BEEF BURGER – 15.50

Gherkin, mustard, red onion, tomato, Dorset cheddar, lightly toasted brioche bun, chips. Add bacon & mushroom 2.00

CREEDY CARVER CORN FED FREE RANGE COQ AU VIN FOR TWO – 42.00

Braised chicken in Forest Park Merlot sauce, charred silver skin onion, crispy lardons, new forest mushrooms, roasties, root vegetables (GF)

VEGAN EASTERN STYLE FALAFEL & SPINACH BURGER – 14.00

Vegan mayonnaise, vegetable relish, gherkin, tomato, red onion, lightly toasted bun, chips (VG)

GRILLED HALLOUMI – 16.00

Coconut foam & red lentil dahl (GF)

CHEF'S DAILY SPECIAL – POA

See the Chef's special board

DAY BOAT CATCH OF THE DAY – market price

See the Chef's special board

SIDES - 4 EACH

Forest Park English Chips | Jacket Potato | Mixed salad | English Peas | Seasonal Vegetables

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace

GF denotes Gluten free dishes or dishes that can be made by replacing or removing gluten items.
Please inform your server. VG denotes Vegan items