



Resident Hotel Director Kevin Wood | General Manager Helder Pinto | Executive Head Chef James Gunn

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.

Executive Head Chef James is a New Forest born chef who specialises in local sourced British food, and started his journey with us on our grand opening in 2019

We will strive to offer the best and the latest, all with professional service and social responsibility.



KEEP IT LOCAL

TIME TO THINK

Share some nibbles while browsing the menu or waiting for your guests.

CONFIT GARLIC & SWEET POTATO HUMMUS 6.60 (V/VG/GFA)

Black sesame naan bread

VINCI OLIVES 5.50 (V/VG/GF)

Chilli flakes, oregano

PADRON PEPPERS 7.50 (VG/GFA)

Smoked paprika crumb

FRESHLY BAKED BREAD SELECTION 5.50 (V/VGA/GFA)

Extra virgin olive oil & creamy Dorset salted butter

TO START

CONFIT CHICKEN TERRINE 11 (GFA)

Caesar dressing, gem lettuce, parmesan, anchovies, crouton & soft boiled quail egg

BRITISH ROPE GROWN MUSSELS 12.90 (GFA)

Cooked with shallots, garlic, white wine, cream, fresh herbs & garlic sourdough bread

PORK SHOULDER & BLACK PUDDING CROQUETTES 8.90

Rhubarb and beetroot ketchup

BANGLADESHI MUG DAHL BHUNA 9.60 (V/VG)

Flaky parathas, cucumber & mint yoghurt

BAKED CAMEMBERT 12.90 (V/GFA)

PERFECT FOR TWO TO SHARE
Gooseberry, coriander and tomato chutney

SOUP OF THE DAY 7.50 (GFA)

Creamy Dorset butter & white or granary sourdough bread

POTTED NEW FOREST MUSHROOMS 9.50 (GFA/VGA)

Cep dust, tomato focaccia, confit garlic & truffle foam

DRESSED DORSET WHITE CRAB 14 (GFA)

Isle of Wight heritage tomatoes, fresh peach & basil

FP PRAWN COCKTAIL 10.90 (GFA)

Marie rose sauce, granny smith apple, iceberg lettuce & sliced granary bread

SMOKED SALMON SALAD 12.90 (GFA)

Aioli, pickled fennel, seaweed dust, baby leaves, multigrain sourdough

INN CLASSICS

FP GOURMET PRIME STEAK MINCE BURGER 17.50

Beefsteak tomato, oxo, red & crispy onions, FP burger sauce, chips & whole gherkin

ADD GRILLED LYBURN CHEESE 2.00 / OR SMOKED STREAKY BACON 2.00

SANDRIDGE FARM MAPLE GLAZED HAM 18.60 (GF)

Two Fluffett's fried eggs, chips and garden peas

FP ALE BATTERED HADDOCK & CHUNKY CHIPS 18.60 (GFA)

Homemade tartar sauce & garden peas

BANGLADESHI MUG DAHL BHUNA 17.50 (V/VG)

Flaky parathas, cucumber & mint yoghurt

SIDES

Sprouting Broccoli with Toasted Almonds - 4 | Chunky Chips - 5 | Sweet Potato Fries - 5 | Spring Greens - 4 | Garden Peas - 4

VEGETARIAN (V), VEGAN (VG), GLUTEN FREE (GF), VEGAN ALTERNATIVE (VGA), GLUTEN FREE ALTERNATIVE (GFA)

We add a discretionary 10% service charge on all table service dining. 100% of all gratuities go directly to all of our team members.
Please let your server know if you wish to remove this element

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



FROM THE KITCHEN GRILL

35-DAY AGED 8OZ FILLET STEAK 36 (GFA)

Served with chunky chips, mixed leaf side salad & stuffed "bone" radish

35-DAY AGED 10OZ SIRLOIN STEAK 31 (GFA)

STEAK SAUCES 2 (V/GF)

Smoked Isle of Wight garlic butter, rainbow peppercorn sauce or bearnaise sauce

HAMPSHIRE TOMAHAWK PORK CHOP 26.00 (GF)

Sweet potato, pickled & roasted plums, spring onion & crackling

CHATEAUBRIAND FOR TWO 65.00 (GFA)

The very best and leanest cut served with chunky chips, mixed leaf side salad & stuffed "bone" radish

24 hour advance pre-order required

(DBB RESIDENT DINERS - FILLET, SIRLOIN & CHATEAUBRIAND CARRY A 10pp SUPPLEMENT)

MAINS

BRITISH ROPE GROWN MUSSELS 22.50 (GFA)

Cooked with shallots, garlic, white wine, cream & fresh herbs with garlic sourdough bread or chips

SUMMER VEGETABLE &

WHITE BEAN BOWL 18.50 (GF/VG/V)

Asparagus, sprouting broccoli, courgette ribbons, pickled golden raisins, white bean labneh & toasted flaked almonds

COURGETTE, PEA & SPRING ONION FRITTATA 18 (V)

Roasted cherry tomatoes, feta, asparagus, pink onions & salsa verde

GRILLED CHICKEN SUPREME 23 (GF)

Isle of Wight smoked garlic, asparagus, summer vegetable fricassee & new potato fondants

HOMEMADE SWEET POTATO, PLANTAIN & CHICKPEA BURGER 17 (V/VG/GFA)

Mango relish, pickled red onion, tomato, vegan mayonnaise, vegan brioche bun & sweet potato fries

PAN FRIED CHALK STREAM TROUT 28 (GF)

Beetroot textures, rainbow chard, haricot beans & brown shrimp butter

ROMSEY CANNON OF LAMB 29 (GF)

Braised roscoff onion, fresh New Forest honeycomb, parmentier potatoes & lamb jus

ROASTED FILLET OF SEA BREAM 25.50 (GF)

Mussels, samphire, peas, tomato fondue, buttery dill potatoes

GRILLED SOLENT LOBSTER - HALF 30 / WHOLE 57

served with chunky chips, mixed leaf side salad & garlic butter or thermidor sauce

SALADS

FP SIGNATURE CALIFORNIA COBB SALAD 18.50 (GF)

Iceberg lettuce, chicken, bacon, avocado, boiled egg, tomato, blue cheese dressing

CAÉSAR SALAD 12.90 (VGA/GFA)

Crisp lettuce, smoked anchovies, herb croutons, black pepper & flaked parmesan

ADD CHICKEN 3 / ADD PLUMP ATLANTIC PRAWNS 4

TRADITIONAL HAM & CHEESE PLOUGHMANS LUNCH 17 (GFA)

Old Winchester Cheddar, Branston pickle, radish, gherkin, apple, pickled onion, honey roast Sandridge farm ham, leaves, red cabbage & carrot slaw, granary sourdough with creamy butter

BUDDHA BOWL 17 (V/VGA)

Watercress, roasted butternut squash and chickpea hummus, avocado, carrots, boiled egg, quinoa

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