

# RESTAURANT MENU

COUNTRY HOTEL & INN

# — WHILE — YOU WAIT

#### Homemade Cumin Houmous 6.50

Toasted sourdough flatbread  $\mbox{VE, GFO } \mbox{G, SD} \ / \ \mbox{S, E, D, CE, MU, SE, N} \ \ 519 \ \mbox{kcal}$ 

# Freshly Baked Bread 7.50

Balsamic, extra virgin olive oil, butter V, VEO G, D, SD / N, S, E, SE 1160 kcal

#### Marinated Mediterranean Olives 6

VE, GF N 350 kcal

### Curried Cauliflower Popcorn 6.50

Coriander yoghurt, mango chutney GF, VE S, MU, SD / G, N, CE, SE 891 kcal

#### Crow Farm Sausage Bites 8

BBQ sauce G, CE, MU, SD / N 702 kcal

# - SIDES —

## Chunky Chips 5

Herb salt VE, GFO SD / CE 344 kcal

## Simple Salad 4.50

Baby leaf, radish, cucumber, cherry tomato VE, GF MU/L, CE 66 kcal

#### Sweet Garlic & Olive Oil Mash 5 v D 397 kcal

#### Steamed New Potatoes 5

Pickled samphire V, VEO D / C, MO, F, CE, MU 393 kcal

#### Seasonal Vegetables 5

Carrot top chimichurri VE, GF 412 kcal



Invisible Chips 2

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Visit hospitalityaction.org.uk

# — STARTERS —

#### Soup of the Day 7.60

White or granary sourdough, traditionally churned butter VEO, GFO ASK FOR ALLERGENS & CALORIES

#### Chicken Liver Parfait 9.50

Spiced cranberry chutney, Forest Park Ale pickled onions, toasted brioche GFO G, E, D/

N, S, CE, MU, SE, SD 624 kcal

### Pan-Fried King Oyster Mushrooms 10.50

Miso aioli, pickled samphire, nori dust VE, GF S, MU, SD / C, MO, F, CE 422 kcal

#### New Forest Game Terrine 12

Sourdough croutons, seasonal leaves, blackberries **G, E, MU, SD** / S, CE, SE 385 kcal

#### Seared Scallops 15.50

Cauliflower purée, curried cauliflower, cured scallop roe GF MO, D, MU, SD / C, F, CE 366 kcal

#### Jerusalem Artichoke 11.50

Mixed leaves, pear, pickled blackberries, Stilton V, GF D, SD / G, S, CE, MU, SE 333 kcal

## Chargrilled King Prawns 12

Tom yum, coconut, crispy onion, prawn oil GFO G, C, F, S, SD / CE, MU 351 kcal

# – SEASONAL MAINS —

#### Herb-Roasted Chicken Supreme 24

Heritage carrots, potato gratin, sautéed New Forest wild mushrooms, charred leek, tarragon cream GF D, SD / CE, MU 1132 kcal

#### Pan-Fried Salmon 27

Confit fennel, pickled shallots, fondant potato, lobster granola, bisque sauce GFO G, C, MO, F, N, D, CE, SD / P 1166 kcal

#### Slow-Roasted Pork Belly 25

Red wine-braised pork cheek, red cabbage, Tenderstem broccoli, garlic & thyme dauphinoise GF D, SD / CE, MU 1065 kcal

## Local Market Fish of the Day POA

ASK FOR ALLERGENS & CALORIES

#### Braised Lamb Shank 34

Rooibos red wine jus, confit garlic mash, New Forest honey-roasted beef-fat carrot GF D,SD 659 kcal

### Spiced Beef Picanha 24

Carrot & star anise purée, pickled carrots, potato fondant carrot top chimichurri GF D, CE, SD / MU 1244 kcal

# Chickpea & Coconut Curry 17

Cauliflower achar, mango chutney, naan bread, steamed basmati rice V, GFO G, N, D, MU, SD /C, F, P, S, CE 1282 kcal

#### Aubergine Piccata 17

Charred cherry tomatoes, smoked rose harissa, herbed vegan yoghurt VE, GF S / G, N, CE, MU, F 421 kcal

