



New Park Manor

NEW FOREST

A La Carte

New Park Manor prides itself on building relationships with local producers and suppliers, for the best quality ingredients. We endeavour to use only sustainable and ethically sourced produce, meat & seafood.

Starters

Sourdough bread (V), 5
Salted butter

Seasonal soup (Ve), 10
Sourdough bread

'Walled Garden' tart (Ve), 11
Summer vegetables

Hay smoked steak tartare, 14
Confit egg yolk

Smoked salmon, 13
Pumpnickel, dill crème fraîche

Moules Marinière, 14
White wine, garlic, parsley, cream

Chicken & tarragon rillettes, 11
Toasted sourdough

Luxury Family Hotels soufflé (V), 12
'Old Winchester', twice baked soufflé

Salads

Chicken Caesar salad, 15/21
Grilled chicken, cos lettuce, Parmesan, anchovy dressing

Caprese salad (V), 16
Heritage tomatoes, Mozzarella, basil, balsamic reduction

Chopped salad (Ve), 9/15
Fresh mixed vegetable salad, crispy chickpeas, pickled onions, citrus dressing

Tabbouleh (Ve), 9/15
Mint, yogurt, pomegranate, parsley



Sides & Sauces

Sides

Tenderstem broccoli, 5

Honey roast carrots, 5

Fries, 5

Chunky chips, 5

Mixed leaf salad, 5

Pak Choi, 5

Buttered corn on the cob, 5 side/9 starter

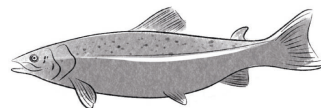
Mac 'n' Cheese, 5 side/10 starter/18 main
Three cheese mac 'n' cheese

Sauces

Red wine jus, 4

Peppercorn sauce, 4

Blue cheese sauce, 4



Grilled

Grilled BBQ 'Walled Garden' vegetables (Ve), 19
Marinated tofu, red pepper hummus, pickled shallot, chilli salsa

Spatchcock chicken, 25/45
Half with 1 side, 1 sauce, whole with 2 sides, 2 sauces

Owton's Butchers steak frites, 25

Boz West Country ribeye, 36
On vine cherry tomatoes, fries

Sharing steak, 89
With 2 sides, and 2 sauces of choice

Catch of the day, Market Price
Lemon butter sauce, one side of choice

Mains

New Park Manor burger, 23
Fries, ('Beyond Meat' vegan option available)

Fish 'n' chips, 22
Crushed peas, tartare sauce

Meadowbrook lamb rump, 28
Rosemary crispy polenta, charred baby gem lettuce, red wine jus

Homemade fishcake, 22
Buttered spinach, poached egg

Summer sausage, 20
Crushed new potatoes, spring onion, pea sauce

Pie of the day, 24
One side of choice

Pick your own pesto pasta (V), 15
Add: chorizo (5), prawns (6), chicken (6), smoked pancetta (5), med-veg (4)

Seasonal vegetable risotto (Ve), 19
Chef's selection of summer vegetables

Desserts

Warm egg custard tart, 9
Cherry ice cream

Triple chocolate brownie, 10
Salted caramel ice cream

Strawberry Eton mess, 9
Strawberries, meringue, Chantilly cream

Roasted Amaretto peach, 10
Mascarpone, toasted almonds

Lemon olive oil cake (Ve), 9
Toasted husk, crème fraîche

Sticky toffee pudding, 9
Butterscotch sauce, clotted cream ice cream

Build your own Sundae, 10
Chocolate buttons, popping candy, marshmallows, glacé cherries, gummy bears



Cheese

Cheese Selection
Chutney, Fudge's biscuits, grapes, celery

Three Cheese, 15

Five Cheese, 18



If you have a food allergy or intolerance, please inform a member of the team before ordering. A discretionary service charge of 12.5% will be added to your bill. Little ones can't take their eyes off your food? Speak to your server about a half portion at half price. (V) Vegetarian (Ve) Vegan



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Wine

Sparkling

	125ml	175ml	250ml	Bottle
Brut Réserve NV, Taittinger - France	16			85
Prestige Rosé NV, Taittinger - France				95
La Grande Année, Bollinger - France				195
Stelle d'Italia NV, Prosecco - Italy	8			39
Stelle d'Italia, Prosecco DOC Rosé - Italy	8			39
Classic Cuvée Brut, Hambledon - England				68
Classic Cuvée Rosé, Hambledon - England				72

Rosé

	125ml	175ml	250ml	Bottle
Pinot Grigio Blush, Il Sospiro - Italy	6	8	11	29
Cuatro Pasos Rosé, Martin Codax - Spain				39
Love by Léoube Organic Rosé, Château Léoube - France	10	14	19	55
Secret de Léoube Organic Rosé, Château Léoube - France				65

White

Crisp, Dry & Light

	125ml	175ml	250ml	Bottle
Signus Vinho Verde, Quinta da Lixa - Portugal	6	8	11	29
Pinot Grigio Venezia Vigna Mescita IGT, Sartori - Italy				33
Coeur du Mont Sauvignon Blanc, Vignobles Dubard - France				36
Picpoul de Pinet, Réserve Roquemolière - France	7	10	14	38
Gavi di Gavi, La Minaia, Nicola Bergaglio - Italy				46
Domaine de Vauroux, Chablis - France				60

Aromatic & Fruity

Les Archères, Vermentino - France				32
The Stump Jump Riesling, d'Arenberg - Australia				41
Martín Códax, Albarino - Spain	9	12	17	49
Reserve Sauvignon Blanc, Rapaura Springs - New Zealand	9.5	12.5	17.5	53
Frescobaldi, Pomino Bianco - Italy				55
Santorini Assyrtiko, Domaine Sigalas - Greece				65

Fuller-bodied & Oaked

Les Mougeottes Chardonnay, IGP Pays d'Oc - France	8	10.5	14.5	39
Soave DOC Sereole, Bertani - Italy	8.5	11.5	16	45
Grande Reserve White, Viognier, Ixsir - Lebanon				59
Ladies Who Shoot Their Lunch, Wild Ferment Chardonnay, Fowles Wine - Australia				64
The FMC, Chenin Blanc, Ken Forrester Wines - South Africa				85
Puligny-Montrachet, Domaine Jean Louis Chavy - France				110



Red

Fuity & Juicy

	125ml	175ml	250ml	Bottle
Carignan/Grenache, Vin de France, La Lande - France	6	8	11	29
Merlot IGP Pays d'Oc, Longue Roche - France	6.5	8.5	11.5	32
Barbera Amonte, Volpi - Italy				34
Domaine de Petit Roubié, Organic Syrah - France				36
Brouilly 23, Louis Tete - France				52
MOMO Organic Pinot Noir, Seresin Estate - New Zealand	11	16	22	58

Smooth, Rounded & Elegant

Saumur Rouge, Cave de Saumar, La Cabriole - France				38
Crianza, Care - Spain	8	10.5	14.5	39
Bonterra Organic Vineyards, Cabernet Sauvignon - USA				54
Château La Croix Romane, Lalande-de-Pomerol - France				58
Côte de Beaune-Villages, Joseph Drouhin - France				95
Margaux 3ème Cru, Château Desmirail - France				120

Full-bodied, Rich & Spicy

Maison Sinnae, Cotes du Rhone Villages Laudun Rouge, Luna - France				41
El Esteco, Cuma Organic Malbec - Argentina	8.5	11.5	16	44
Are You Game? Shiraz, Fowles Wine - Australia	9	12	17	48
Sierra Cantabria, Rioja Reserva - Spain				60
Barolo DOCG, Fontanafredda - Italy				85
Napa Cabernet Sauvignon, Beaulieu Vineyard - USA				105

Alcohol Free

	125ml	175ml	250ml	Bottle
Wild Idol, Alcohol Free Sparkling Rosé	10			40

If you have a food allergy or intolerance, please speak to a member of our team.

All our food and drinks are freshly prepared on our premises where we handle all allergens.

A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.