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.

Nibbles

House mixed olives (V), 6 | **Chilli puffs** (V), 6 | **House nut mix** (V), 6 | **Sourdough bread**, butter (V), 6

Starters

Seasonal soup, sourdough (Ve), 10
Whipped chicken liver parfait, port jam, toasted brioche, 11
Smoked salmon, capers, shallot, crème fraîche, 14
Baked Camembert to share, onion jam & croûtes (V), 18
Crispy duck tacos, spring onion, cucumber, hoisin, 14
Spicy prawn 'cup', 'crispy rice paper, cocktail sauce, 12
Ve-du-ya, pickled beets, croûte (Ve), 12
Luxury Family Hotels soufflé - 'Old Winchester', twice baked soufflé (V), 14

Mains

New Park Manor burger, smoked Dorset Red, smoked streaky bacon, lettuce, tomato, black pepper mayo, fries ('Moving Mountains' vegan option available), 23
Fish 'n' chips - crushed peas, tartare sauce, 23 ROOM TO REWARD
Chicken supreme, bubble & squeak cake, wild mushroom sauce, 26
8oz ribeye steak, chunky chips, tomato, choice of sauce, 38
Celeriac & chilli linguine (Ve), 18
Roast plum & squash, spelt grain warm salad (Ve), 16
Porchetta, mashed potato, seasonal greens, 28
Smoked haddock, butterbean & broccoli gratin, 26
Pumpkin & sage gnocchi (V), 22
Butternut squash & spinach curry pie, seasonal greens (Ve), 24
Beef bourguignon, creamy mash, green beans, 26

Sides & Sauces

Fries (V), 6 | **Chunky chips** (V), 6 | **Herbed new potatoes** (V), 6
Braised red cabbage (Ve), 6 | **Charred brussel sprouts**, chestnuts (Ve), 6
Roasted cauliflower, harissa (sharing) (Ve), 10 | **Roasted carrots**, chimchurri, pistachio crumb (sharing) (V), 10
Broccoli, lemon, poppy seed (sharing) (Ve), 10 | **Red wine jus**, 4 | **Peppercorn sauce**, 4

ROOM TO REWARD

New Park Manor Hotel will donate 50p from every sale of this dish to Room to Reward – a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

If you have a food allergy or intolerance, please speak to a member of our team. (V) Vegetarian, (Ve) Vegan. 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. Little ones can't take their eyes off your food? Speak to your server about a half portion at half price.

Wine List

Sparkling

	125ml	Bottle	Magnum
Classic Reserve, Hattingley - England	15	85	
Brut NV Argeo Prosecco, Ruggeri - Italy	9	48	
Laurent-Perrier La Cuvée - France	17	89	160
Laurent-Perrier Cuvée Rosé - France	23	130	240
Wild Idol, Alcohol Free Sparkling Rosé - England	10	40	
Laurent-Perrier Blanc de Blancs Brut Nature - France		180	

White

	175ml	500ml Carafe	Bottle
Anciens Temps Blanc, Vin de France - France	8	21	29
Picpoul de Pinet, Réserve Roquemolière - France	10	27	38
Classic Sauvignon Blanc, Rapaura Springs - New Zealand	12	34	48
Domaine de Varoux, Chablis - France	18	52	75
Blanco Sobre Lías, Care - Spain			35
Martín Códax, Albariño - Spain			54
Sandbar Bacchus, Lyme Bay - England			60
Hautes Pistes Chardonnay, Aubert & Mathieu - France			50
Haus Klosterberg Riesling White Capsule, Markus Molitor - Germany			64
Viejas Tinajas Muscat, De Martino, 2022 - Chile			80
Sancerre ‘Le Grand Rochoy’ Blanc, Organic, Domaine Laporte, 2023 - France			90
The FMC, Chenin Blanc, Ken Forrester Wines - South Africa			120
Puligny Montrachet, Les 8 Climats, Alain Chavy, 2023 - France			160
Meursault 1er Cru Les Perrières, Jean-Michel Gaunoux, 2016 - France			210

Red

	175ml	500ml Carafe	Bottle
La Cadence Rouge, Vin de France - France	8	21	29
Crianza, Care - Spain	11	30	43
Appellation Vista Flores Malbec, Catena - Argentina	14	38	54
Rachel Pinot Noir Organic, Seresin Estate, 2024 - New Zealand	22	58	85
Mar de Cal, Tempranillo Organic, Verum - Spain			35
Biferno Rosso DOC, Palladino - Italy			38
Beaujolais Villages, Louis Tête - France			48
Cabernet Sauvignon, The High Trellis, d’Arenberg - Australia			60
Valpolicella, Ripasso Valpantena DOC, Bertani - Italy			73
Château La Croix Romane, Lalande-de-Pomerol - France			75
Barolo DOCG, Fontanafredda, 2021 - Italy			90
Cote de Beaune-Villages, Joseph Drouhin, 2021 - France			100
Margaux 3eme Cru, Chateau Desmirail, 2019 - France			120
Il Blu Rosso di Toscana Organic, Brancaia, 2020 - Italy			160
Nuits-Saint-Georges 1er Cru Damodes, Joseph Drouhin, 2023 - France			210

Rosé

	175ml	500ml Carafe	Bottle	Magnum
Fonte Vinho Verde Rosé, Aveleda - Portugal	9	25	35	
AIX, Coteaux d’Aix en Provence - France	12	39	45	85
Love by Leoube Organic Rosé, Domaine de Leoube - France	14	42	60	

Dessert & Port

	50ml	Bottle
Garonnelles Sauternes - France	7	40
Patricius, L. H. Tokaji Katinka - Hungary	8	50
Chateau d’Yquem, Sauternes, 2015 - France	30	220
Quinta Do Crasto, NV Tawny 10YO - Portugal	14	75
Quinta do Crasto, LBV Port - Portugal	9	45

125ml measures of wines by the glass are available upon request.
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