

KITCHEN

STARTERS

Soup of the day, sourdough croutons (VE, GFO)	7
Home-cured salmon gravlax, creamy horseradish purée, baby herbs	9
Burrata salad, heritage tomato salad, basil pesto (V, GF)	12
Ham hock & caper terrine, pressed terrine, parsley, mayonnaise, sourdough crostini (GFO)	8
Lamb kofta, served hot, mixed leaf salad, Greek yogurt tzatziki	11
Tomatoes, croutons, olives, capers, extra virgin olive oil (VE, GFO)	8
Sharing platter, a selection of cured meats with ham hock and caper terrine, house hummus, marinated olives, chutney, pickle, warm bread, balsamic with oil	18

WHILE YOU WAIT

Spicy chicken wings, garlic mayonnaise	6
Selection of warm focaccia, served with house butters (V)	5
Marinated olives, marinated with chilli, garlic, bay leaf (VE)	4

MAINS

Rump of lamb, dauphinoise potato, braised lamb shoulder croquette, carrot purée, baby vegetables, red wine jus	30
Slow braised pork belly, creamy mashed potato, French peas, cider jus (GF)	24
Chicken supreme, colcannon potato, tenderstem broccoli, white wine & chive sauce (GF)	21
Catch of the day, please ask your server for details	mp
Broad bean, pea & basil risotto, Parmesan cheese, pea shoots (V, VEO, GF)	16
Sweet potato, chickpea & spinach curry, fragrant jasmine rice, naan bread, mango chutney (VE, GFO) - Add chicken £3	16
Caesar salad, baby gem lettuce, house-made Caesar dressing, Parmesan cheese, croutons (V, VEO, GF) - Add grilled chicken £5 - Add salmon £6	13
Crispy tofu salad, mixed leaf with radish, spring onion, cherry tomato, red onion, house mustard dressing, balsamic (VE, GF)	14

GRILL

Steaks served with hand-cut chips, grilled tomato, watercress & rocket salad dressed with mustard vinaigrette

8oz Ribeye steak	32
8oz Sirloin steak	31
Forest beef burger, melted cheese, bacon, toasted brioche bun, little gem salad, beef tomato, tomato relish, skinny fries	17
Buttermilk fried chicken burger, melted cheese, toasted brioche bun, sriracha mayonnaise, little gem salad, beef tomato, skinny fries	18
Moving Mountains burger, toasted brioche bun, sweet chilli mayonnaise, little gem salad, beef tomato, skinny fries (VE)	16

SIDES

Truffle fries, Old Winchester cheese (V, GF)	6
Hand-cut chips, sea salt & rosemary (VE, GF)	5
Mixed leaf salad, house dressing (VE, GF)	4
Tenderstem broccoli, soybean, chilli (VE, GF)	5
Skinny fries (VE, GF)	4

HOUSE BUTTERS

Peppercorn	1
Bearnaise	1
Garlic	1
Red chilli	1

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Printed on 100% recycled paper. Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.





BARTLEY

LODGE



| NEW FOREST COLLECTION |