

SUNDAY KITCHEN

One course for £17.50, two courses for £26, three courses for £32 | Served 12.30pm-3pm

STARTERS

Soup of the day, sourdough croutons (VE, GFO)
New Forest Wyrd Gin Cured Salmon, pickled fennel, cucumber, crispy fish skin
Creamy New Forest Mushroom & Tarragon on Toast, locally baked sourdough (VE)
New Forest Rosary Goat's cheese, pickled rainbow beets, Bartley Lodge honey walnuts
Potted Gammon, piccalilli and Dorset watercress

MAINS

Roasted striploin of beef, roasted potatoes, carrot purée, thyme roasted carrots, Yorkshire pudding, sautéed savoy cabbage, pan gravy
Slow braised pork belly, roasted potatoes, carrot purée, thyme roasted carrots, sautéed savoy cabbage, pan gravy (GF)
Buttermilk fried chicken burger, toasted brioche bun, grilled cheese, baby gem lettuce, beef tomato, sriracha mayonnaise, skinny fries
Pan-fried sea bream, sauteed potato, caper butter, baby vegetables
New Forest Wild Mushroom Risotto, crispy leeks, toasted pinenuts, old Winchester cheese (VEO)

SIDES

Pigs in Blankets	£4.50
Extra Roast Potatoes	£4.00
Cauliflower Cheese (V)	£4.50
Yorkshire pudding (V, GFO)	£1.50 each
Sage & Onion Stuffing	£4.00

PUDS

Sticky Toffee Pudding, toffee sauce, New Forest vanilla ice cream (V)
Burnt Bartley Cream, Bartley Lodge honey, thyme shortbread biscuit (V)
Blackberry & Pecan Praline Cream Choix Bun, New Forest ice cream
Baked Dark Cherry Cheesecake
Selection of New Forest Ice Cream or sorbets (V, VEO, GF)

FOR LITTLE ONES

For children aged 3-12 years. £9.50

Printed
on 100%
recycled
paper.

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

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.





BARTLEY

LODGE



| NEW FOREST COLLECTION |