



WHITE WINE

175ml 250ml Bottle

Between Thorns Chardonnay, South Eastern Australia			25
Da Luca Pinot Grigio, Veneto, Italy	8.50	11	27
Tekena Sauvignon Blanc, Central Valley, Chile			30
Gavi, La Doria, Piemonte, Italy			39
Errázuriz Chardonnay, Casablanca Valley, Chile	11	14	39
Kleine Zalze Chenin, Coastal Region, South Africa (VE)	11	14	39
Waipara Hills Sauvignon Blanc, Marlborough, New Zealand	8.50	10.50	42
Esporão Reserva, Alentejo, Portugal (VE)			45
Les Enracinés Macon Chardonnay, Burgundy, France			69

RED WINE

250ml Bottle

Cullinan View Pinotage, Western Cape, South Africa	9.50	25
Kleine Zalze Merlot, Coastal Region, South Africa (VE)		29
Tekena Cabernet Sauvignon, Central Valley, Chile		29
Vina Pomal Rioja, Rioja, Spain		34
Zuccardi Brazos Malbec, Mendoza, Argentina (VE)		35
Errázuriz Pinot Noir, Casablanca Valley, Chile (VE)	13	39
Kleine Zalze Cabernet Sauvignon, Coastal Region, South Africa (VE)	14	39
Coteaux Bourguignons Rouge Gamay-Pinot Noir, Louis Jadot, Burgundy France (VE)		45

ENGLISH SPARKLING

125ml Bottle

Fitz Sparkling,
Sussex, England (VE)

8.50 48

PROSECCO

125ml Bottle

Da Luca,
Veneto, Italy

7.50 35

Da Luca Rosé,
Veneto, Italy

8.50 37

ROSÉ

175ml 250ml Bottle

Wicked Lady White Zinfandel,
California, U.S.A.

8.50 10.50 25

CHAMPAGNE

Bottle

Taittinger Brut Reserve,
Champagne, France (VE)

90

Veuve Clicquot,
Champagne, France (VE)

122

NO/LOW ALCOHOL

175ml 250ml 250ml

Torres Natureo Muscat (0.0% ABV)
Spain (VE)

5.25 6.25 16

Torres Natureo Syrah (0.0% ABV)
Spain (VE)

5.25 6.25 16

Wild Life Botanicals Sparkling Nude
UK (VE)

27

VODKA

25ml

Absolut (various flavours)	4.50
Grey Goose	6.50
Smirnoff Red Label	4.50

RUM

25ml

Captain Morgan Original Spiced Rum	4
Grumblebee Honey Spiced	5.50
Havana Club Anejo Especial	4.50
Havana Club White Rum 3yo	4.50
Havana Club Dark Rum 7yo	5
The Kraken Black Spiced Rum	4.50

GIN 25ml

Beefeater London Dry Gin	5
Beefeater London Blood Orange	5
Hendrick's Gin	5.50
Mermaid Gin	6.50
Plymouth Gin	5
Plymouth Sloe Gin	5
Warner Edwards (various flavours)	6
Wyrd Dry Gin	6.50

BRANDY/COGNAC/ARMAGNAC 25ml

Chateau De Lacquy XO	20
Courvoisier VS	4
Hennessy VS	5
Janneau VSOP	8.50
Martell VS Cognac	4.50
Rémy Martin XO	6

SHERRY/PORT

50ml

Cockburn's Fine Ruby Port	6
Dow's Fine Ruby Port	6
Harveys The Bristol Cream Solera Sherry	6

TEQUILA/SAMBUCA

25ml

Cazcabel Honey Liqueur with Tequila Blanco	5
Jose Cuervo Especial Silver	4
Jose Cuervo Gran Centenario Reposado Gold	4
LaMosca Classic Sambuca	4
Olmecca Blanco Tequila	4
Olmecca Gold Tequila	4
Ramazzotti Sambuca	3
Ramazzotti Black Sambuca	4

BLENDED/WORLD WHISKY

25ml

Bell's	5
Chivas Regal 12yo	5
Johnnie Walker Red Label	5

BOURBON 25ml

Jack Daniel's	4.50
Jack Daniel's Honey	4.50

IRISH WHISKEY 25ml

Bushmills	4.50
Jameson	4.50

MALT WHISKY 25ml

Laphroaig 10yo	8
Talisker 10yo	6.50

BEER/LAGER/CIDER Bottle

Brewdog Vagabond (330ml)	4.50
Corona (330ml)	4.50
Doom Bar (500ml)	5.50
Guinness (500ml)	5.50
Rekorderlig (various flavours, 500ml)	6

VERMOUTH

50ml

Martini Extra Dry	4
Martini Rosso	4

LIQUEUR/APÉRITIF

25ml 50ml

Aperol Aperitivo Liqueur	4
Archers Peach Schnapps	4.50
Baileys Irish Cream	5
Bols Blue Curaçao	4
Campari Bitter	4.50
Chambord	4.50
Cointreau	4.50
Disaronno Amaretto	4.50
Grand Marnier	4.50
Jägermeister	4
Kahlúa Coffee Liqueur	4.50
Malibu	4.50
Pimm's	4.50
Southern Comfort	4.50

SOFT DRINK

Appletiser (275ml)	3.50
Cawstons (200ml)	1.50
Coca-Cola (330ml)	3.50
Coca-Cola Diet (200ml)	2.70
Coca-Cola Diet (330ml)	3.50
Coca-Cola Diet (pint)	4.20
Coca-Cola Zero Sugar (330ml)	3.50
Fentimans Ginger Beer (200ml)	2.70
Fentimans Sparkling Raspberry (330ml)	4
Fever-Tree Aromatic (200ml)	2.70
Fever-Tree Ginger Ale (200ml)	2.70
Fever-Tree Mediteranean Tonic Water (200ml)	2.70
J2O Apple & Mango (various flavours)	3.50
Red Bull (250ml)	4.50
Schweppes Bitter Lemon (200ml)	2.70
Schweppes Lemonade (pint)	4.20

CORDIAL

Belvoir (various flavours)	1.50
Blackcurrant	1.50
Orange	1.50
Lime	1.50

LOW & NO ALCOHOL

Becks Blue (330ml)	4
Heineken 0% (330ml)	4

HOT DRINK

Semi-skimmed milk only, or your choice of oat, soya, almond.
Add syrup for 50p

Caffè americano	3.80
Caffè latte	3.80
Caffè macchiato	3.70
Caffè mocha	4
Cafetière (for two)	7
Cappuccino	3.80
Espresso (single)	3.60
Espresso (double)	4
Flat white	3.80
Hot chocolate	4
Liqueur coffee	8.50
Tea/infusion (various flavours)	3.60
Cream tea, includes two scones, cream & jam	12.50
Cream teas for two includes two teas, two scones, cream & jam	<u>Only</u> £15



JAM OR CREAM FIRST?

Enjoy an afternoon of sweets and savouries
in the New Forest National Park

Afternoon tea served from 1pm-5pm

£24.50 PER PERSON

FROM THE BAR

SANDWICHES

Sandwiches served from 12pm to 5pm

Served on white, granary or gluten free bread, with crisps

Ham and tomato (GFO)	7.5
Egg mayonnaise & watercress (V, GFO)	7.5
Old Winchester, onion marmalade (V, GFO)	7.5
Smoked Salmon and cream cheese	8.5
Coronation chicken	8

CLASSIC MAINS

Served in the bar or restaurant

Forest Beef burger, grilled cheese, lettuce, tomato, chutney, gherkin and skinny fries	18
Buttermilk fried chicken burger, grilled cheese, toasted brioche, siracha mayonnaise, tomato, lettuce and gherkin with skinny fries	18
Vegan burger, toasted brioche bun, tomato, lettuce, chutney and gherkin, with skinny fries (VE)	17
Beer battered haddock, hand-cut chips, house made tartare sauce and crushed peas	19

SIDES

Hand-cut chips, sea salt, rosemary	4.5
Mixed leaf salad, house dressing	4
Skinny fries	4

AFTERS

Vanilla panna cotta, hibiscus tea poached rhubarb (GF)	8
Raspberry cheesecake, burnt chocolate	7.5
Bartley Lodge honey and milk parfait (GF)	7.5
Selection of New Forest Ice Cream or Sorbet (V)	6.5
Local Cheeses - Lyburn Cheese, Dorset Blue & Isle of wight Soft, crackers, chutney, grapes and Celery	15

(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.



AFTERNOON TEA

£24.50 per person, or enjoy with a glass of fizz for £31.50.

EAT ME! SWEETS

Queen of Hearts raspberry tart
Cheshire Cat macaron
White chocolate Rabbit choux bun
Curiouser and curiouser coffee & chocolate petit gateaux

SAVOURY

Egg mayonnaise sandwich
Smoked salmon and chive cream sandwich
Coronation chicken sandwich
Cucumber sandwich



FRESHLY BAKED

Tea party plain & fruit scones, with jam & Dorset clotted cream

DRINK ME! TEA INFUSIONS

Chamomile flowers - silky, sweet, floral
Darjeeling Earl Grey - light, citrus, fruity
Everyday brew - malty, zesty, rich
Honeybush & rooibos - sweet, nutty, calming
Lemon & ginger - warming, refreshing, piquant
Mao feng green tea - refreshing, light, pure,
Peppermint leaves - cooling, revitalising, pepper
Super fruit - punchy, fruity, tart

