## DINNER

## STARTERS

Bartley Lodge soup, crusty bread croutons (VE, GFO)	7
Twice baked Lyburn cheese souffle, cheese sauce	9
Chicken and pork terrine, piccalilli, sourdough	8.5
Chalk stream trout gravadlax, fennel, wasabi emulsion, squid ink corral	10.5
Potted New Forest mushroom and thyme pate, crostini (V)	8
MAINS	
British pork belly, apple, spring greens, dauphinoise potato and New Forest cider jus (GF)	24
Rump steak, roasted vine tomato, triple-cooked chips, rocket and Dorset watercress (GF)	27
Add steak sauce: peppercorn, New Forest mushroom or bearnaise sauce £2 each	
Chicken ballotine, celeriac fondant, sweetcorn, jus (GF)	22
Pan fried salt cod, leeks, mash potato, saffron sauce (GF)	26
Forest beef burger, tomato, lettuce, chutney, pickles and fries (GFO)	18
Add bacon or cheese £1.50 each	19
Beer battered haddock & chips, tartare sauce, triple cooked chips and mushy peas  ROOM TO REWARD  ROOM TO REWARD	16
Roasted vegetable and Isle of Wight tomato risotto, Lyburn cheese (VEO)	18
Spinach and New Forest mushroom wellington, spring pea puree, fondant potato (V)	10
SIDES	
Triple cooked chips (VE, GFO)	5
Creamy mash (V, GF)	4.5
House salad, mustard vinegarette (VE, GF)	4
Creamed spring greens (VE, GF)	5
Garlic, chilli and lemon tenderstem broccoli	5.5
DESSERTS	
Vanilla panna cotta, hibiscus tea poached rhubarb	8
Raspberry cheesecake, burnt chocolate	7.5
Bartley Lodge honey and milk parfait	7.5
Chocolate and hazelnut delice, salted caramel, hazelnut cream & vanilla ice cream (ideal for one or great to share!)	12
Selection of New Forest ice cream or sorbet (V)	6.5
Local Cheeses - Lyburn Cheese, Dorset Blue & Isle of Wight Soft, crackers, chutney granes and celery	15





