

# PRIX FIXE MENU

TWO COURSES, £5 FOR EXTRA COURSE  
OR £25 ALLOCATION TOWARDS DINNER FROM A LA CARTE MENU

## STARTERS

Soup of the day, sourdough croutons (VE, GFO)

Chicken and pork terrine, piccalilli & sourdough (GFO)

Potted forest wild mushrooms and thyme pate, crostini (GFO)

Chalk stream trout gravadlax, wasabi emulsion, squid ink corral  
(£5 supplement)

## MAINS

Trio of sausage, creamy mash potato, spring greens, red wine jus,

Chicken ballotine, celeriac fondant, sweetcorn, jus

Beef burger, melted cheese, bacon, toasted brioche bun, little gem salad, beef tomato,  
tomato relish, skinny fries (VGO)

Roasted vegetable and Isle of Wight tomatoes risotto, Lyburn cheese (GF, VEO)

10oz rump steak, cherry vine tomato, triple-cooked chips, rocket and watercress  
(£8 supplement)

## AFTERS

Vanilla panna cotta, hibiscus tea poached rhubarb

Raspberry cheesecake, burnt chocolate

Bartley lodge honey and milk parfait, berries

Selection of New Forest ice cream or sorbet (V)

Local Cheese - Lyburn Cheese, Dorset Blue & Isle of Wight Soft, crackers,  
chutney, grapes and celery (£7 supplement)

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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 |