

SIMPLY A LA CARTE

SAMPLE MENU

LARDER & GARDEN

Organic Celeriac Soup *(Sml/Lrg)*
With Rosemary Crouts £5.00/£8.00

Home Cured Salmon Gravavlax Salad
Salmon Tartar and Beetroot Mayonnaise £7.50

Rosary Goats Cheese Salad *(Sml/Lrg)*
Chicory, Pine Nuts, New Forest Cider Dressing
£6.00/£10.50

Home Smoked New Forest Brown Trout
Beetroot, Rocket and Horseradish Dressing £8.00

Potted Bashley Pig
Homemade Piccalilli and Toast £7.00

SOLENT

Devilled Cuttlefish and Whitebait *(Sml/Lrg)*
Lemon and Chervil Mayonnaise £7.00/£12.50
£12.50

Simply' Fish Pie
Topped with Lyburn Cheesy Mash Potato £12.50

Fish & Chips
Minted Pea Fritter With Lemon And Tartar Sauce
£14.50

Whole South Coast Lemon Sole
Brown Shrimps and Caper Butter Sauce £16.50

Roasted Fillet of Wild Sea Bass
Crayfish & Saffron Potatoes, Wilted Spinach and
Mussels. £18.50

FOREST

Smoked Bacon and Baked Apple
Creamy Potato, Honey Mustard Sauce £15.50

Pennington Farm Sirloin Steak
Hand Cut Chips and Béarnaise Sauce
£18.50

Crispy Lamb Sweetbreads
Peas, Pasta, Spring Onions, Spiced White Wine Jus
£16.50

Whole New Forest Wood Pigeon
Roast Cauliflower Mash, Thyme Carrots, Red Wine
Sauce £15.00

Pennington Farm Roast Rib of Beef
Shallots, Root Vegetables and Béarnaise Sauce
£45.50 (For 2 Persons)

SIMPLY SIMPLE.....

Poached Whitley Ridge Free Range Hen Egg
English Muffin, Smoked Salmon and Hollandaise
Sauce £7.00/£14.00

Peppered Potted Shrimps
Toast and Mixed Leaf Salad £7.50

Free Range Chicken Salad
Pickled Chanterelles, Mixed Leaves, Lemon and
Shallot Dressing £7.00

Organic Butternut Squash Risotto
Stony Cross Cheese And Sage £7.00/£12.50

Mixed Shellfish Papadelle
Mussels, Cockles, Crayfish in a Chilli and White
Wine Sauce £8.50/£16.50

SOMETHING EXTRA

£3.50 per bowl

Hand cut chips
New potatoes
Roasted root vegetables
Steamed or buttered spinach
Mixed leaf salad and rocket

Simply Set

ORGANIC CELERIAC SOUP
ROSEMARY CROUTONS

6 ORGANIC DORSET ROCK OYSTERS
PICKLED FENNEL

POTTED BASHLEY PIG
HOMEMADE PICCALILI AND TOAST

FISH & CHIPS
MINTED PEA FRITTER WITH LEMON AND TARTAR SAUCE

ORGANIC BUTTERNUT SQUASH RISOTTO
WHITE WINE, CREAM AND PARSLEY

MR. T. BARTLETT'S HANDMADE LOCAL SAUSAGES
COLCANNON POTATOES, ONION RINGS,
WHOLE GRAIN MUSTARD SAUCE

A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO
YOUR BILL. FOR ANY ALLERGIES, PLEASE ENSURE THAT YOU
SPEAK TO THE RESTAURANT STAFF

SIMPLY TO FINISH.....

All £6.50

Spotted Dick

Homemade Vanilla Custard

SOMMELIERS CHOICE 125ML CHATEAU FAYAU CADILLAC FRANCE 2005 £7.50

Double Dark Chocolate Mousse

Cherry Brandy Shooter

SOMMELIERS CHOICE 125ML MATARO ALTA ALELLA, SPAIN 2007 £11.95

New Forest Friesian Buttermilk Rice Pudding

Warm Strawberry Jam

SOMMELIERS CHOICE 125ML BOTRYTIS SEMILLON ELDERTON AUSTRALIA 2006 £10.95

Iced Berries

White Chocolate Sauce

SOMMELIERS CHOICE 125ML MATARO ALTA ALELLA, SPAIN 2007 £11.95

Lemon Posset

Lovage and Preserved Blackberry Sauce

SOMMELIERS CHOICE 125ML CHATEAU LA TOMAZE, LOIRE VALLEY 2005 £7.50

Locally Sourced English Cheese

Quince Jelly, Pear and Perry Chutney

SOMMELIERS CHOICE TWO DIFFERENT WINES TO COMPLIMENT IN DIFFERENT WAYS £9.50

Espresso Ice Cream £2.00

COFFEES & TEAS £3.50

All coffees are served with Chocolate & Hazelnut New Forest Biscotti & Homemade

Vanilla, White Chocolate & Whiskey Raisin Fudge

Cappuccino, Latte, Espresso, Macchiato, Americano,

Earl Grey, English breakfast Tea, Camomile, Peppermint/Mint

Liqueur Coffee £9.00

Irish coffee, Caribbean Coffee, Royal Coffee

A discretionary charge of 12.5% will be added to your bill