

# New Park Manor

NEW FOREST

## A La Carte

New Park Manor prides itself on building relationships with local producers and suppliers, for the best quality ingredients. We endeavour to use only sustainable and ethically sourced produce, meat, and seafood.

### Nibbles

**Gordal olives** (V), 6 | **Mixed nuts** (V), 6 | **Chilli bites** (V), 6 | **Sourdough bread**, butter (V), 6

### Starters

**Seasonal soup**, sourdough (Ve), 10

**Basil panna cotta**, sweet tomato & chilli chutney (V), 11

**Smoked salmon**, capers, shallot, crème fraîche, sourdough, 14

**Beetroot & blood orange burrata** (V), 12

**Crispy duck tacos**, 12

**Grilled pork belly**, apple, celeriac, 12

**Luxury Family Hotels soufflé** - 'Old Winchester', twice baked soufflé (V), 14

### Mains

**New Park Manor burger** - smoked 'Dorset Red' cheese, streaky bacon, black pepper mayo, lettuce, tomato, fries ('Beyond Meat' vegan option available), 23

**Fish 'n' chips** - crushed peas, tartare sauce, 23 **ROOM TO REWARD**

**Chicken souvlaki**, Greek salad, tzatziki & fries, 26

**8oz ribeye steak**, chunky chips, tomato, choice of sauce, 38

**Lime & coconut dhal**, grilled flatbread (Ve), 22

**Seared venison**, roasted seasonal vegetables, burnt apple sauce, 28

**Chicken & herb pot pie**, filo pastry top, seasonal greens, 24

**Baked chalk stream trout**, new potatoes, asparagus & cherry tomatoes, lemon butter, 26

**Cajun sweet potato roulade**, spring greens (Ve), 22

### Sides & Sauces

**Fries** (V), 6 | **Chunky chips** (V), 6 | **Corn ribs** (V), 6 | **Mixed leaf salad** (Ve), 6

**Herbed new potatoes** (V), 6 | **Spring greens & peas** (V), 6 | **Roasted Jerusalem artichoke** (V), 6

**Peppercorn sauce**, 4 | **Garlic butter** (V), 4

#### ROOM TO REWARD

New Park Manor Hotel will donate 50p from every sale of this dish to Room to Reward – a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

If you have a food allergy or intolerance, please speak to a member of our team. (V) Vegetarian, (Ve) Vegan. All our food and drinks are freshly prepared on our premises where we handle all allergens. A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT. Little ones can't take their eyes off your food? Speak to your server about a half portion at half price.

# Wine List

## Sparkling

	125ml	Bottle
Classic Reserve, Hattingley - England	15	85
Brut NV Argeo Prosecco, Ruggeri - Italy	9	48
Brut Réserve NV, Taittinger - France	18	96
Prestige Rosé NV, Taittinger - France		130
Comptes Blanc de Blancs 2013, Taittinger - France		225
Wild Idol, Alcohol Free Sparkling Rosé - England	10	40

## White

	175ml	500ml Carafe	Bottle
Anciens Temps Blanc, Vin de France - France	8	21	29
Blanco Sobre Lías, Care - Spain			35
Picpoul de Pinet, Réserve Roquemolière - France	10	27	38
Classic Sauvignon Blanc, Rapaura Springs - New Zealand	12	34	48
Martín Códax, Albariño - Spain			54
Sandbar Bacchus, Lyme Bay - England			60
Hautes Pistes Chardonnay, Aubert & Mathieu - France			50
Haus Klosterberg Riesling White Capsule, Markus Molitor - Germany			64
Domaine de Varoux, Chablis - France	18	52	75
Viejas Tinajas Muscat, De Martino, 2022 - Chile			80
Sancerre 'Le Grand Rochoy' Blanc, Organic, Domaine Laporte, 2023 - France			90
The FMC, Chenin Blanc, Ken Forrester Wines - South Africa			120
Puligny Montrachet, Les 8 Climats, Alain Chavy, 2023 - France			160
Meursault 1er Cru Les Perrières, Jean-Michel Gaunoux, 2016 - France			210

## Red

	175ml	500ml Carafe	Bottle
La Cadence Rouge, Vin de France - France	8	21	29
Mar de Cal, Tempranillo Organic, Verum - Spain			35
Biferno Rosso DOC, Palladino - Italy			38
Crianza, Care - Spain	11	30	43
Beaujolais Villages, Louis Tête - France			48
Appellation Vista Flores Malbec, Catena - Argentina	14	38	54
Cabernet Sauvignon, The High Trellis, d'Arenberg - Australia			60
Valpolicella, Ripasso Valpantena DOC, Bertani - Italy			73
Château La Croix Romane, Lalande-de-Pomerol - France			75
Rachel Pinot Noir Organic, Seresin Estate, 2024 - New Zealand	22	58	85
Barolo DOCG, Fontanafredda, 2021 - Italy			90
Cote de Beaune-Villages, Joseph Drouhin, 2021 - France			100
Margaux 3eme Cru, Chateau Desmirail, 2019 - France			120
Il Blu Rosso di Toscana Organic, Brancaia, 2020 - Italy			160
Nuits-Saint-Georges 1er Cru Damodes, Joseph Drouhin, 2023 - France			210

## Rosé

	175ml	500ml Carafe	Bottle
Fonte Vinho Verde Rosé, Aveleda - Portugal	9	25	35
AIX, Coteaux d'Aix en Provence - France	12	39	45
Love by Leoube Organic Rosé, Domaine de Leoube - France	14	42	60

## Dessert & Port

	75ml	Bottle
Garonnelles Sauternes - France	7	40
Patricius, L. H. Tokaji Katinka - Hungary	8	50
Chateau d'Yquem, Sauternes, 2015 - France	30	300
Quinta Do Crasto, NV Tawny 10YO - Portugal	14	75
Quinta do Crasto, LBV Port - Portugal	9	45

125ml measures of wines by the glass are available upon request.

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