

Glasshouse Sample Menu

To Start

Masala Spiced Chicken

Tikka sauce, bhaji and flat bread £6.00

Oak Smoked Salmon

Garden Vegetable salad, lime crème fraiche and coriander micro herbs £8.50

Hand Dived Scallops

Butternut squash puree and crisps, mango and chili lime salsa £8.70

Fold Farm Goats Cheese

Honey roast pear, brioche, pine nut praline £6.00

Ham Hock Terrine

With spiced foie gras, sweet sherry, shallots, sultanas £6.50

Tiger Prawn Salad

Watercress cappuccino £7.50

To Follow

Fillet of Sea Bream

Crushed new potatoes, fine beans, sun blushed tomato and olive dressing £17.50

Local Lamb Rump

Fennel puree, broad beans, apple & sage fondant potatoes
£17.50

Local Sirloin Steak

Globe artichokes, forest mushrooms & their puree,
Garlic dauphine & parsley pesto £18.50

'Old Hampshire Pork'

Cooked three ways with Chinese five spice, teriyaki sauce, sautéed spinach £17.50

Loin of Blackmore Farm Venison

Confit garlic mash, pancetta, forest mushrooms, thyme jus £18.50

Potato & Sun Dried Tomato Gnocchi

With grilled vegetables, brie & herbs (v) £17.50

To Finish

Hampshire Summer Berries (when available)

With summer fruit sorbet, pink champagne jelly,
Lemon and passion fruit cake

£6.50

Hot Chocolate Fondant

Blood orange sorbet (20 minute wait)

£7.00

Granny Smith Apple Parfait

Green apple sorbet, pistachio & almond cake, burley cider

£6.50

Roast Almond and Rhubarb Cheese Cake

Honey tuile biscuit and rhubarb sorbet

£6.50

“Wait and See”

Served for one person or two to share

£7.00

Selection of New Forest Cheeses

Fruit chutney, grapes and biscuits

£8.50

New Forest Blue

(Soft creamy blue cheese creamy medium strength locally produced)

Hampshire Rose

(Handmade by Loosehanger cheeses, unpasteurised milk, mature cheese flavour)

New Forest Goat's Cheese

(Mild chalky goat's cheese made from fold farm goat's herd in Sway)

Somerset Brie

(Full fat soft cheese made using traditional methods)