

The Dining Room

at Marwell Hotel

to start

Jerusalem artichoke and white truffle (V) veloute, free range poached hens egg, pickled girolles	£7.25
Goats cheese (V) glazed, aubergine, red pepper, cherry tomatoes, wild rocket, pecorino	£7.50
Local game and chicken terrine piccalilli flavours, sour dough toast	£9.50
Wood pigeon marinated, roasted, blackberry, port, vanilla parsnip	£7.75
Organic salmon treacle cured, beetroot, celeriac, coriander, lemon mayonnaise	£8.25
Sea scallops roasted, crab risotto, truffle, parmesan	£11.50

mains

White onion tarte tatin (V) winter bean cassoulet, wilted spinach, roasted baby roots	£14.25
Hampshire pork belly, tenderloin, savoy cabbage, potato fondant, apple cider	£16.75
Hampshire lamb herb cutlet, shoulder pastilla, almond crusted sweet bread, goat's cheese, black olive mash, port and fig puree	£18.75
Guinea fowl poached, roasted, confit leg, celeriac, sprouting broccoli, braised puy lentils	£15.25
Beaulieu estate venison loin, chipotle chilli rub, creamed salsify, braised red cabbage, sauce cocoa	£20.75
Wild halibut oven baked, squid and leek fricassee, olive tapenade, sauce bouillabaisse, saffron aioli	£19.25
Wild sea bass pan roasted fillet, herb gnocchi, Mrs Tee's wild mushrooms, sauce girolles	£19.75

Service is not included and left entirely to your discretion

All prices are inclusive of value added tax