

# The Manor Restaurant

## STARTERS

<b>Roasted vine tomato soup</b> , sundried tomato bread (v)	8.00
<b>Test Valley smoked trout</b> , radish and cucumber salsa, warm blinis, lemon dressing	9.00 [+2.00*]
<b>Smoked ham hock and chicken terrine</b> , homemade apricot and apply chutney, dressed pea shoots, malted toast	8.00
<b>Chicken Caesar</b> , sweet bacon, baby gems, anchovies, croutons, pecorino, Caesar dressing	8.00
<b>Spicy butternut and Goats' cheese salad</b> , rocket, coriander, olive oil (gf, v)	8.00
<b>Crayfish and crab tian</b> , sweet red peppers, lemon and herb tomato dressing (gf)	9.00 [+2.00*]
<b>Corned beef hash cake</b> , poached quails egg, tomato béarnaise sauce	8.00
<b>Selection of warm bread and olives</b> , olive oil and balsamic (v)	7.00

## MAIN COURSES

<b>Pan roasted corn fed chicken breast</b> , roasted shallot, fondant potato, French beans, red wine jus	18.00
<b>Cannon of lamb</b> , rich lamb and wilted spinach risotto, oyster mushrooms, pan juices	21.00 [+4.00*]
<b>Dingley Dell pork belly</b> , poached bramley apple, creamed potato, buttered kale, apple jus (gf)	18.00
<b>Crispy hake fish and chips</b> , minted mushy peas, homemade lemon and dill tartare	17.00
<b>Uptons Louisiana burger</b> , monteray jack, smoked streaky bacon, French fries, smoked paprika dressing	17.00
<b>Pan fried fillets of seabass</b> , spinach and prawn tagliatelle	19.00
<b>Artichoke heart and red onion risotto</b> , rosemary, roasted peppers, salsa Verdi, vegetarian cheese (v)	17.00
<b>Pan fried sirloin</b> , flat mushroom, vine tomatoes, chunky chips, balsamic mushroom sauce (gf)	25.00 [+8.00*]
<b>Chef's recipe Tikka Masala</b> , pilau rice, naan bread, homemade mango chutney, available with chicken or vegetable (v)	17.00
<b>Pan fried calves liver</b> , creamed potato, crispy onions, vine tomatoes, crispy bacon, pan rich jus	18.00

If you would like any additional sides to accompany your meal, please ask for details

## DESSERTS

<b>Pink grapefruit and basil posset</b> , grapefruit salpicon, biscotti biscuit (n)	8.00
<b>Warm sweet fig Bakewell tart</b> , crème anglaise, fig relish (n)	8.00 [+1.00*]
<b>Baked pear and white chocolate cheesecake</b> , sponge base, poached pear, Chantilly cream	8.00 [+1.00*]
<b>Sticky toffee pudding</b> , caramel sauce, banana ice cream (gf)	8.00
<b>Selection of luxury New Forest ice creams</b> (v, gf)	7.00
<b>English cheese board</b> , garlic yarg, Isle of Wight blue/soft, Winchester mature, quince jelly and crackers	10.00 [+2.00*]

## TEA AND COFFEE

Tea for one	2.80	Cappuccino	3.30
Filter coffee	2.80	Espresso	2.80
Latte	3.30	Liquor coffee	4.90
Amaretto Affogato	8.00	<i>(vanilla ice cream served with hot espresso coffee and amaretto liquor)</i>	

For a full beverage selection please speak with a team member

## CHILWORTH MANOR HOTEL

Chilworth, Southampton, SO16 7PT

This menu is available in the Manor Restaurant between 6pm and 9.30pm.

\* Supplements shown apply for guests on a dinner inclusive package.

Allergen information is available on all our dishes, please speak with a member of staff before placing your order for further details. Some dishes can be adapted to accommodate allergen requirements.

v = suitable for vegetarians, gf = gluten free, all prices include VAT at 20%.

## LOCAL SUPPLIERS

**Uptons of Bassett Butchers**, voted best butchers in the South West Uptons are renowned for sourcing the best quality breeds with an emphasis on local.

**Chalk Stream Foods**, delivering the finest, freshest rainbow trout from farms on the River Itchen and River Test, with their world famous spring-fed chalk streams.

**New Forest Ice Creams**, a family business founded in 1983 producing the highest quality multi-award winning ice cream from the finest ingredients.