

The Manor Restaurant

STARTERS

Spiced roast parsnip and honey soup , parsnip crisp, warm bread (v, gf on request)	8.00
Pea and ham soup , shredded ham, warm bread (gf on request)	8.00
House cured salmon , beetroot relish, dressed roquette, lemon oil (gf)	9.00 [+2.00*]
Lamb and apricot terrine , apricot and ginger chutney, toasted ciabatta (gf on request)	9.00 [+2.00*]
Chicken Caesar , sweet bacon, baby gems, anchovies, croutons, pecorino, Caesar dressing (contains anchovy oil)	8.00
Couscous and bean salad , hint of chilli, coriander, herb oil (df, v, vg)	8.00
Smoked mackerel pate , courgette, lime and vanilla jam, roquette leaves, malted toast (gf on request)	8.00
Slow cooked pressed Dingley Dell pork belly , chorizo and vegetable cassoulet	9.00 [+2.00*]
Warm bread, garlic bread and olives , olive oil and balsamic (v)	8.00

MAIN COURSES

Slow braised lamb shank , potato and root vegetable mash, roasted root vegetables, rich lamb jus (gf)	19.00 [+2.00*]
Confit duck leg , dauphinoise potatoes, braised red cabbage, orange and juniper jus (gf)	18.00
Veal Milanese , rich tomato spaghetti, finished with fresh herbs and parmesan	19.00 [+2.00*]
Smoked haddock fish and chips , garden peas, homemade smoky tartare sauce	18.00
Upton's venison burger , venison streaky, French fries, cranberry and red onion relish (contains pork)	17.00
Pan roasted cod loin , lemon and herb crust, pea risotto, pea cream	19.00 [+2.00*]
Corn fed breast of chicken , wrapped in Parma ham, pepper sauce, dauphinoise potatoes (gf)	19.00
8oz rib-eye steak , flat mushroom, vine tomatoes, chunky chips, garlic cream sauce (gf)	25.00 [+8.00*]
Chef's recipe Korma , pilau rice, naan bread, homemade Indian chutney, available with chicken or vegetable (v, n)	17.00
Spinach and sun blush tomato tart tatin , hollandaise sauce, dressed green salad, sauté new potatoes (v)	17.00

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

DESSERTS

Ginger and rhubarb brûlée , honey and ginger flapjack	8.00
Baked apple and sultana cheesecake , cinnamon ice cream	8.00
Chef's twist on lemon meringue , served with a tart lemon sorbet (gf)	8.00
Sticky toffee pudding , caramel sauce, banana ice cream (gf)	8.00
Selection of luxury New Forest ice creams (v, gf)	8.00
Homemade raspberry macaroon , raspberry and lime filling (n)	8.00
English cheese board , 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 (vanilla ice cream served with hot espresso coffee and amaretto liquor)		

For a full beverage selection please speak with a team member

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.

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

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, vg = vegan, gf = gluten free, all prices include VAT at 20%.