

The Manor Restaurant

STARTERS

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

MAIN COURSES

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

Pink grapefruit and basil posset , grapefruit salpicon, biscotti biscuit (n)	8.00
Warm sweet fig Bakewell tart , crème anglaise, fig relish (n)	8.00 [+1.00*]
Baked pear and white chocolate cheesecake , sponge base, poached pear, Chantilly cream (gf)	8.00 [+1.00*]
Sticky toffee pudding , caramel sauce, banana ice cream (gf)	8.00
Selection of luxury New Forest ice creams (v, gf)	7.00
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

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.