



Soup of the Day (v)(g/f) 5.50

Tasty classic recipe, served with warm, crusty bread.

Sesame coated Thai Fish Balls (g/f) 6.60

Delicate white fish combined with Thai spices, zesty Lime, finished with Pak Choi, and dressed with a bean shoot salad.

Moules Mariniere (g/f) 6.99

A steaming bowl of British rope-grown mussels in a cream, garlic and white wine Mariniere sauce.

Served with crusty bread.

Hand rolled Ham Croquettes in Panko crumb 5.99

Served with a tangy, sweet and sour, pineapple relish and fresh watercress salad.

Bruschetta (v) 6.50

Garlic rubbed grilled artisan bread, drizzled with olive oil and topped with sun-dried and vine ripened tomatoes, avocado and red onion.

Marinated Squid 6.99

Cooked in a light seasoned batter with an infusion of lime, coriander, chilli and garlic. Plated with an alioli dressing, and served with a fresh fennel, watercress and cucumber salad, dressed with a lemon vinaigrette.

Hot Crab Crostini 6.99

Served with a fresh blend of chives, pimientos, Parmesan and Swiss cheese. Oven baked with a dressed watercress salad.

Artisan bread basket (v) 4.50

A selection of locally baked artisan bread, with olive oil and balsamic vinegar.

Starters & Light Bites



Roasted Sea Bass (g/f) 14.50

Roasted sea bass with baby tomatoes, asparagus, Balsamic vinegar, chilli oil, wasabi mayonaise, plated with pesto mash.

Rosti Stack (v)(g/f) 10.50

A vegetable rosti stack with carrot, beetroot, onions, potato and parsnips, topped with poached eggs, avocado, served with Balsamic dressing and rocket.

Fish and Chips "Our way" 12.95

Our own take on this seaside classic, fillet of haddock with a traditional chip-shop batter, served with homemade coleslaw, French fries and tartare sauce.

Hot Chicken Salad (g/f) 12.50

Pan-fried, marinated chicken breast with mushrooms, peppers and smoked bacon, served with a mixed leaf salad with house dressing.

The Burlington Burger 11.50

100% Prime Beef patty served in a toasted Brioche bun with chorizo, Monterey Jack cheese, caramelised onion, sweet chilli sauce served with Fries.

Pulled Duck Salad (g/f) 11.99

Pulled Duck with goats cheese, blueberries, raspberries, plums, drizzled with a walnut and honey dressing.

Moules Mariniere 12.60

A steaming bowl of British rope-grown mussels in a cream, garlic and white Mariniere sauce. Served with French Fries.

28 Day aged 8oz Rib Eye Steak 18.50

A succulent pan fried rib-eye steak, cooked to your liking and complimented with French Fries, dressed rocket and Parmesan salad.

Add peppercorn or Bearnaise sauce 1.99

Add Tempura prawns 6.00

Add onion rings 1.80

Bouillabaisse Rigatoni 18.99

A tasteful blend of mixed fish and shellfish, including king prawns, mussels and squid, combined with olive oil, tomatoes, saffron, orange, garlic and fennel, all served with rigatoni pasta, crusty bread and Chef's rouille.

Mains



Sides

Coleslaw (v)(g/f)	1.99
Cheesy Chips	4.20
Garlic Ciabatta	3.60
Mixed Vegetables (v)(g/f)	2.70
Pesto Mash	2.50
Portion of Cheese	1.99
Side of Chutney (v)(g/f)	1.40
Fries (v)	3.50
Olives (v)(g/f)	3.85
Parmesan & Rocket Salad (v)(g/f)	2.20

Handcrafted grilled deli flatbread sandwiches

Roast Beef 7.50

Roast beef, horseradish, caramelised onion, Parmesan cheese, capers and rocket

Vegetarian (v) 6.50

Curried sweet potato, goats cheese, pine nuts and rocket.

Meat and Cheese 7.50

Chorizo, beef, salami, Swiss cheese, caramelised onion and rocket.

Bacon and Brie 6.20

Smoked bacon, Brie cheese, cranberry and tomato chutney and rocket.

Fish finger sandwich 6.50

Luxury fish fingers sandwiched between white or granary bloomer, tartare sauce and rocket.

Add Fries 3.50

Meat & Cheese Platter 12.00 for 1

18.50 for 2

Roast beef, parma ham, salami, boiled egg, Cheddar, Brie smoked applewood and a selection of chutneys

Fish platter 12.00 for 1

18.50 for 2

Smoked salmon, Thai fish balls, whitebait, tempura prawns served with chilli dipping and tartare sauces.

Sandwiches & Sharing Platters



Chocolate Truffles (g/f) 7.50

Traditionally handmade and delectably rich, our chocolate truffles are served with hazelnut ice cream, banana crumb and a shot of amaretto.

Plum and Fig Pistachio Frangipane Tart 6.00

A delicious marriage of flavours, this frangipane is finished with rosewater clotted cream.

Creme Brulee (g/f) 6.50

This vanilla-rich pudding is a deliciously decadent melt in the mouth experience.

Sticky Toffee Pudding 5.50

With Toffee sauce and "New Forest" Ice Cream.

A Selection of Ice Creams 6.00

Served with a cone and chocolate shards.

Cheeseboard 7.80

Our combination of specially selected full flavoured cheeses and biscuits. Smoked Applewood, French Brie, Irish mature Cheddar and whole Baby Stilton. Served with a selection of chutney.