



**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.

**Bruschetta (v) 6.50**

Garlic rubbed grilled artisan bread, drizzled with olive oil, 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.

**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 carrots, beetroot, onion, potato and parsnips topped with poached egg, avocado, rocket, roasted sunflower seeds and wilted tomatoes served with Balsamic dressing.

**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.

**Hot rump steak salad 11.99**

with roasted pine nuts, red onion, cherry tomatoes, green beans, egg and Parmesan with a light Dijon dressing.

**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*

**Mains**



## Sides

Coleslaw (v)(g/f)	2.00
Cheesy Chips	4.20
Garlic Ciabatta	3.60
Mixed Vegetables (v)(g/f)	2.70
Pesto Mash	3.50
Portion of Cheese	2.00
Side of Chutney (v)(g/f)	1.40
Fries (v)	3.50
Olives (v)(g/f)	3.85
Parmesan & Rocket Salad (v)(g/f)	3.00

### 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.

**Pear and toffee frangipane tart. 6.00**

served with 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.

## Desserts

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes