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THE SEA PEARL  
BAR & RESTAURANT

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NIBBLES FOR THE TABLE

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Pan scorched Padron peppers £3.95 GF VE

Rock salt, crushed pepper, olive oil splash

Garlic & rosemary marinated olives £3.95 GF VE

Bacon & potato au gratin £5.95 GF

Roasted bulbs of garlic, parmesan shavings

Bread and oils £3.95 VE GFA

Warmed ciabatta breads, olive & balsamic oils

Antipasto £6.95 GFA

Sliced salami, pastrami & chorizo, olives,  
cubed feta, houmous, warmed pitta

Vegan on board £4.95 VE GFA

Slow roasted pepper plum tomatoes,  
olive & balsamic dip, warmed breads

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STARTERS

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Shell on crevettes £11.95 GF

Sauteed in garlic & chilli butter, sriracha mayo dip

Sticky baby back pork ribs £10.95 GF DF

House BBQ dipping sauce, garden salad

Basil & garlic Mediterranean vegetable salad £7.95 VE

Pesto pearl couscous, roasted pepper, plum tomato, pesto & balsamic dip

Soup of the day £5.95

Warmed crusty bread

Salt & pepper squid £7.95

Lime & pine nut aioli, citrus mixed leaves

Satay chicken skewers £7.45 GF DF

Soy & peanut marinade, Asian sesame dressing, beansprout Asian salad

Haddock & salmon cakes £7.75

Chives & coriander, dressed rocket, tartar sauce

Bruschetta £6.75 VE

Fresh tomatoes and basil topping finished with avocado, drizzled with olive oil (v) 6.75

VE vegan   VG vegetarian   GF gluten free   DF dairy free   GFA Gluten free available



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THE BURLINGTON HOTEL  
ALWAYS FROM THE HEART

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please notify your waiter of any food allergies or food intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.



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PLATTERS

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Ultimate steak platter £58.95 <sup>GF</sup>

8oz New York strip, 6oz rump steak, 8oz rib eye,  
tender stem broccoli, grilled sweet carrots, charred courgettes,  
skin on fries, chimichurri, peppercorn & romesco sauces

From the Sea - £45.95 (for 2 people) and £26.95 (for 1 person) <sup>GFA</sup>

Lemon pesto oysters, chilli & garlic sautéed king prawns,  
cured salmon, smoked haddock & salmon cakes,  
dynamite tiger prawns, warmed pitta bread

From the Land - £28.95 (for 2 people) and £18.95 (for 1 person) <sup>GFA</sup>

Sliced medium flat steak, chorizo, salami,  
aged cheddar, Tuxford & Tebbutt stilton, petit brie,  
red caramelised onion chutney, warmed pitta bread

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MAINS

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Seafood tagliatelle £19.95

Tiger prawns, flaked salmon, squid, garlic & spiced tomato marinara

Prawn & chicken butter curry £21.95

Saffron & tarragon rice, chimichurri crisped flat bread

Aromatic whole seabass £24.95 <sup>GF DF</sup>

Marinated saffron, chilli & coriander, charred courgette, peppers & sweet potato

Burlington fish & chips £18.95

Battered haddock fillet, crispy fries, buttered garden peas

Herb crusted loin of cod £26.95

Flashed tiger prawns & mange tout, roasted cherry tomatoes, dauphinoise potatoes

Roasted royal bream £23.95 <sup>GF DF</sup>

Roasted in capers, garlic, flat parsley & lime, rosemary and smoked garlic Jerusalem artichokes,  
saffron & tarragon basmati rice

Roasted salmon and broccoli penne pasta £25.95

Cherry tomato, black olive & smoked garlic penne pasta, tender stem broccoli



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MAINS

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Mint & lemon marinated rump of lamb £25.95

Grilled baby carrots, charred garlic courgettes, torched asparagus,  
mint & lemon aioli, parsnip crisps, pine nuts, dauphinoise potatoes

Pan fried breast of chicken £20.95 GF

Thyme infused fondant potatoes, roasted tender stem broccoli, wild mushroom sauce

8oz pan fried sirloin steak £24.95 GF DF

Roasted tender stem broccoli, grilled sweet carrots, charred courgettes  
choice of peppercorn, Romesco or Chimichurri sauce £2.95

8oz grilled ribeye £23.95 GF DF

Roasted tender stem broccoli, grilled sweet carrots, charred courgettes  
choice of peppercorn, Romesco or Chimichurri sauce £2.95

Burlington burger £18.95

100% prime beef, brioche bun, Monterey jack cheese, flamed chorizo,  
caramelised onion relish, gherkin, sweet chilli sauce, skin on fries  
Optional hot chilli sauce or blue cheese sauce

Gourmet grill £26.95 GF DF

Sticky baby back pork ribs, skillet seared 3oz rump steak, skewered sesame satay, served with a garden salad

Maple caramelised halloumi Burger £18.95

Vegan bun, romesco relish, gherkin, iceberg slice, skin on fries

Baked portobello mushroom £17.95 VE

Almond & oat plant cheese, pesto pearl couscous,  
dressed with toasted pecan & pumpkin seeds and mixed leaves

Warmed butternut squash salad £17.95 GF VG

Cubed feta, puy lentils, cherry tomatoes, flat-leaf spinach, toasted pine nuts, herb dressing

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SIDES

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Skin on fries £3.95 GF VE

Add truffle oil or aged cheddar for £1.00

Dauphinoise potato £4.95 GF

Garlic ciabatta £4.95

Flaked parmesan & rocket salad £4.95 GF

Garden leaves, with tomato, cucumber & red onion £4.50 GF VE

Hollandaise drizzled asparagus £4.95 GF

Seasonal vegetables £4.95 GF

Rosemary and smoked garlic Jerusalem artichokes £4.95 GF VE

Buttered garden peas £3.95 GF VG

Roasted tender stem broccoli £3.95

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SANDWICHES

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Choice of breads – White, Brown or Gluten free

Marie rose cocktail prawn £7.95

Roasted pepper, pesto, avocado & rocket £7.00

Aged cheddar & pickle £6.50

Seared flat iron steak, horseradish & rocket £7.95

Sussex ham, mayonnaise, sliced tomato & leaves £6.50

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DESSERTS

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New Forest ice cream all £6.95 GF VG  
choose 3 scoops from the list below

Sticky toffee pudding £7.95 VG

Vanilla ice cream, salted caramel sauce

Salted caramel ripple

White chocolate, lime, passionfruit Cheesecake £7.95 VG

Rum & sweet raisin

Cookies & cream Crème brulee £7.95 VG

Toffee & honeycomb crunch

Lemon Posset £7.95 GF

Vanilla essence

Fresh raspberry and biscotti crumb

Indulgent chocolate

Dark & white Belgium brownie £7.95 VG

Strawberry & cream

Vanilla essence ice cream, dripping chocolate, fresh strawberries

Cheese board £9.95

Tuxford & Tebbutt stilton, petit brie, smoked applewood, apples grape & celery, house chutney

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DIGESTIF

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Espresso martini £9

Irish coffee £7.50

Americano, cappuccino, latte, flat white, mocha £3.95

Espresso, Macchiato £3.75

Hot chocolate £4.05

Small batch coffee Brazil Monte Carmelo



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