



Sandwiches (Until 6pm)

- Free range egg mayonnaise with cress  £10.50 ¹⁸⁰
Beetroot hummus with vegan feta and mixed leaves  £10.50 ²⁴⁷
Sliced pastrami, gherkin & mature cheddar cheese,
wholegrain mustard mayo £12.50 ²²⁵
Boiled ham & beef tomato with English mustard mayo £10.50 ²¹⁷
Cheddar cheese & spring onion, bound with mayonnaise £9.00 ²⁴⁵
Flaked tuna & red onion, bound with mayonnaise £9.50 ¹⁵⁴

All sandwiches are served on white ²¹⁴ or granary bloomer ²⁰²
or white flour wraps ¹⁸², Served with savoury treat and a dressed side salad.
Gluten-free bread ²²⁵ is also available.

Starters

- Herb marinated pitted olives  £5.50 ⁴³²
Flavoured focaccia bread & bread sticks with balsamic oil & butter 
£6.00 ⁴⁰⁷
BEEFY'S soup with its own garnish  £8.50
Corn nachos, mozzarella cheese, jalapeños, guacamole,
tomato salsa & soured cream  £10.00 ⁸²⁵
Filo prawns, Marie Rose sauce with a spring onion
& black pepper salad £9.50 ⁴⁶²
Beetroot & chickpea hummus, golden beet crisps, spiced roasted
chickpeas with grilled pitta bread  £8.50 ⁵²⁴
Garlic & rosemary studded Baked camembert, warm crusty bread,
apple & brandy chutney £12.50 ⁶²⁵
Fried halloumi fingers with a spiced tomato chutney  £10.00 ⁴⁵³
Chicken terrine, white onion sauce, wild mushrooms,
baby onions & sorrel £10.50 ³⁵⁶



Grill

- All served with oven baked garlic & rosemary
tomatoes, watercress & skin on Koffman's fries
10oz (283g) local 'dry aged' beef ribeye steak £38.00 ¹⁰⁷⁷
BEEFY'S smokey chipotle style marinated butterflied chicken breast
£18.50 ⁸⁷⁸
8oz (227g) pork ribeye steak £17.50 ⁸⁶⁵
Add sauces £3.00
Green peppercorn ¹²⁸ Béarnaise ⁴⁴⁸
Red wine gravy ¹⁰⁹ Stilton & red wine sauce ¹⁹⁷ Garlic butter ²⁸⁰
Upgrade to truffle & parmesan skin on Koffman's fries £2.50 ³⁸⁴

Sides

- Skin on Koffman's fries  £4.00 ⁴³⁵
Parmesan & truffle coated skin on Koffman's fries £5.00 ⁴⁸⁵
Steamed seasonal vegetables  £4.50 ⁶⁰
Crispy battered onion rings  £5.00 ³⁵⁰
Mac & cheese bites with a spicy ketchup  £5.00 ⁴²⁰
Mixed garden salad with a pepper dressing  £4.50 ⁸⁷
Roasted heritage carrots with thyme & rosemary  £4.50 ³⁸³
Sautéed button mushrooms with garlic & thyme  £5.00 ¹⁴⁰



Burgers

- All served with skin on Koffman's fries
BEEFY'S 'Owtons' beef burger, toasted brioche bun, brandy apple
chutney, sliced gherkins, beef tomato, baby gem lettuce & red onion
£19.50 ¹⁰⁶⁶
BEEFY'S smokey chipotle style marinated butterflied chicken breast,
toasted brioche bun, mayonnaise, beef tomato,
baby gem lettuce & red onion
£19.50 ¹¹⁵⁸
BBQ 'fable' burger, toasted vegan brioche bun, BBQ sauce, beef tomato,
baby gem lettuce & red onion  £18.50 ¹¹⁰⁶
Add smoked streaky bacon £3.50 ¹¹⁵ Add sliced mozzarella  £3.50 ²³⁸
Upgrade to truffle & parmesan skin on Koffman's fries £2.50 ³⁸⁴






Comfort Food

- Caesar salad with baby gem lettuce, herb croutons,
parmesan flakes & Caesar dressing
Starter £7.50 ¹⁷⁸ Main £14.00 ³⁵⁷
Add BEEFY'S smokey chipotle style marinated
butterflied chicken breast £8.00 ²⁷⁸
Add fried halloumi  £7.50 ³²⁰
Crispy battered fish & chips, minted mushy peas,
tartare sauce & lemon wedge £22.00 ¹⁴⁰¹
12-hour braised blade of beef, mashed potato, button mushrooms,
pearl onions, crispy parma ham served with a rich beef & red wine sauce
£23.50 ⁸¹⁵
Roasted chicken breast, boiled new potatoes, tender stem broccoli,
fine green beans & a honey and wholegrain mustard cream sauce
£19.50 ⁹¹²
Sweet chilli fable, cucumber & tempura battered spring onion,
chargrilled baby corn  £18.50 ⁷⁷⁰
Wild mushroom & blue cheese risotto, red onion & rocket salad,
with a balsamic glaze  £16.00 ⁸⁸⁹
Chicken tikka curry with steamed white rice, naan bread,
mango chutney & a poppadum £17.50 ⁹⁴⁷

Stone Baked Pizzas

- All served with tomato sauce & mozzarella
(vegan cheese available)
Pepperoni, red onion & jalapeños £16.50 ¹¹³⁷
Baby mozzarella, basil & red onion  £15.00 ¹¹⁰³
Chorizo, chicken breast & jalapeños £16.50 ¹²⁸⁹
BBQ fable with pepper  £16.00 ¹⁰³⁷
Pulled beef with sriracha sauce, red onions £18.50 ¹¹⁹⁷


Desserts

- Warm white & dark chocolate brownie,
chocolate shard & vanilla bean ice cream  £11.00 ⁸³⁶
Rosemary & lemon polenta cake, sweet lemon sauce,
cream cheese, lemon balm  £9.50 ⁶⁵⁵
Chocolate mousse, gooseberry compote & coffee coupe  £9.50 ⁴⁹⁴
British rhubarb panna cotta, sweet pickled rhubarb,
gingerbread crumb with vanilla crème fraiche £9.50 ⁵²⁵
Platter of three local cheeses, biscuits,
grapes with an apple & brandy chutney £13.50
Fresh fruit salad bowl  £8.50 ²¹³
New Forest Ice Cream 
2 ball selection £7.50 ³¹² 3 ball selection £9.00 ⁴³⁴
Ask for today's flavours



Late Night

Served from 10pm until 11am
Please contact in-room dining to place an order



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Flaked tuna & red onion, bound with mayonnaise £9.50 ¹⁵⁴
All sandwiches are served on white ²¹⁴ or granary bloomer ²⁰²
or white flour wraps ¹⁸², Served with savoury treat and a dressed side salad.
Gluten-free bread ²²⁵ is also available.

Mains

- Chicken tikka curry with steamed white rice
& a poppadum £17.50 ⁹⁴⁷
Wild mushroom & dolcelatte cheese risotto, red onion
& mixed leaf salad  £16.00 ⁸⁸⁹
Vegan panang curry with steamed rice & a poppadum  £15.50 ⁵⁴⁹

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Pulled beef with sriracha sauce, red onions £16.50 ¹¹⁹⁷

Salad

- Caesar salad with baby gem lettuce, herb croutons,
parmesan flakes & Caesar dressing
starter £7.50 ¹⁷⁸ main £14.00 ³⁵⁷

£6 tray charge applicable on all room service. Calorie information can be found next to each dish. All produce is prepared
in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may
wish to know about the ingredients used, please ask a member of the management team. All prices include 20% VAT.



Vegetarian



Vegan

