

# KITCHEN

Welcome to Burley Manor & our wood-fired kitchen. Inspired by the rustic dishes & bold flavours of the Mediterranean, this is food from the heart, enjoyed together in relaxed, spectacular surroundings.

## TAPAS

- Wild mushroom arancini & garlic aioli (v)
- Salt fish croquettes & lemon
- Cumin hummus, dukkah & flatbread (v)
- Lamb kibbeh, cucumber & yoghurt
- Crispy squid & chilli mayo
- Spiced cauliflower tabbouleh (v)
- Beer & sherry cured beef, chorizo migas
- Chicory & horseradish falafels (v)
- Mackerel escabeche
- Feta & squash borek (v)
- Charred chicken skewers & mojo pico
- Salt-baked beetroot caponata (v)
- 4.5 each

## STARTERS

- Beetroot & goat's curd crostini (v) 7
- Moroccan-spiced duck terrine 9
- Fig & coppa ham carpaccio 8
- Tiger prawns al pil pil 8 / 15
- Coriander, butternut & almond soup (v) 6 / 10
- Crab & lobster ravioli 10 / 19

## FOREST & COAST

- Market fish of the day
- Steak a la plancha 21
- Wild mushroom & truffle tortellini (v) 9 / 18
- Lebanese monk fish 17
- Pan-fried wild seabass 18
- Provencal beef short rib 18
- Ricotta sweet potato cake (v) 15
- Cumin-roasted pigeon 16



## MAINS

- Spanish tomato & olive tart (v) 12
- Pasta of the day
- Salt-baked beetroot fregola (v) 14
- Burley venison with zhoug 16
- Parsnip & gorgonzola fritters (v) 16

## VEGETABLES & SALADS

- Patatas bravas
- Rocket & parmesan salad
- Fattoush salad, *sumac onions*
- Mediterranean vegetables
- Sautéed new potatoes, *olives & tomato*
- Spiced aubergine, *coriander*
- Crispy courgette fries
- Sweet potato, *piqua pepper*
- Slow-cooked butternut, *honey & fennel*
- Green beans, *sesame & garlic*
- Mixed kale, *lemon & rosemary*
- Chorizo lentils
- 4 each

## SHARING

- Moroccan-spiced lamb tagine 44
- Cypriot-style guinea fowl 30
- Harissa-marinated chateaubriand of beef 55
- Roasted belly of pork "porchetta" 32
- Italian seafood 'fritto misto' 37
- Melanzane alla parmigiana (v) 24

Please let us know if you have any allergies or dietary requirements.  
A discretionary 10% service charge will be added to your bill.



# PROVENANCE

“We advocate the slow food movement, but don’t worry this doesn’t mean your food is slow to cook. We just spend longer finding the most special produce from as close a radius as possible – that’s the only slow bit. The beauty of running a kitchen in the New Forest is the ability to source produce from forest to coast. With the origin and quality of product being most important; the unrivalled choice of local suppliers we have is unique. We are able to bring out the best of these ingredients by cooking traditionally in our wood-fired oven, but the proof of the pudding is in the eating – enjoy!”

## KINGFISHER

Sourcing fish responsibly is paramount to our business, that’s why we buy most of our fish & shellfish from ‘Kingfisher’.

They only transport fish across the country if it can’t be sourced locally, reducing food miles & carbon footprint. All their fish is fully traceable too.

## CHEF’S DELIGHT

Based in Wiltshire, ‘Chef’s Delight’ ensure that they find the finest ingredients without compromising on quality.

Young, fresh & vibrant in colour, our fruit & veg are carefully selected and freshly delivered right to our kitchen from the four corners of the world.

## WALTER ROSE

Sourcing from the best, both our lamb & creamy carver duck are exceptionally tender with a beautifully sweet & subtle flavour.

Reared slowly, using natural feed, ‘Walter Rose & Sons’ have built long-standing relationships with Wiltshire & Somerset farmers.

## FARMERS BUTCHER

As local suppliers of sustainable produce, we chose ‘Farmers Butcher’ to supply our pork & lamb.

Sourcing quality local Hampshire & imported meats, they are one of the only butchers in the New Forest to supply wild boar from local farmers.

## NEWHAVEN FISH

Small inshore day-boats land their catch within hours of capture, ensuring fish & shellfish of the highest quality.

Demonstrating a strong commitment to sustainable fishing, ‘Brighton & Newhaven Fish’ guarantee provenance & seasonality on the South Coast.

## WILD ISLAND

Using no artificial ingredients, ‘Wild Island’ handmake some of our mouth-watering dressings & oils just over the water on the Isle of Wight.

They’re passionate about their ingredients and how they are grown - that shows with your very first taste.

## LYBURN CHEESE

Based in the heart of the New Forest, ‘Lyburn Cheese’ is made to a winning recipe with years of experience in small-batch cheese production.

Thanks to their own ‘happy’ cattle, there is no milk transport so the result is a cheese like no other.

## COUNTRY FARE

Located in Dorset, we love that ‘Country Fare’ can deliver fresh exotic fruits, seasonal vegetables & dairy from the Blackmore Vale.

Earning a reputation for unrivalled quality, we’re proud to feature their delicious ingredients across our menu.