

PORT AND DESSERT WINES

Petit Guiraud, Sauternes, Bordeaux, France

Incredibly fresh fruit: grapefruit, passion fruit and pineapple.

125ml £15 37.50cl bottle £43

Quinta de la Rosa LBV, Douro, Portugal

Young and vibrant dark fruits form round, soft flavours with a long finish accompanied by hints of cinnamon spices.

100ml £9 50cl bottle £45

BRANDY

Courvoisier VSOP 40% £9

Prunier Cognac 20yo 40% £15.70

Hermitage Grande Champagne 1989 40% £25.50

HOT BEVERAGES

Espresso single (kcal 0) £4.75

Espresso double (kcal 0) £5.25

Americano (kcal 0) £5.25

Café Latte made with semi skimmed milk (kcal 97) £5.25

Cappuccino made with semi skimmed milk (kcal 65) £5.25

Hot Chocolate made with semi skimmed milk (kcal 307) £5.25

Loose Leaf Tea (kcal 19) £5.25

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

Welcome to The Armada Restaurant

With its intricate wood panelling, tall ceilings and pale pink marble fireplace, The Armada Restaurant displays all the features and period charm of its era.

In keeping with the restaurant's name, a wooden carving of an impressive naval fleet decorates the wall, giving the space a distinctly regal feel, and guests can enjoy views over manicured grounds and gardens as they dine.

Whilst the surroundings may be grand, the Armada offers an unfussy menu of classic British dishes that have been enhanced with a contemporary twist. With a focus on provenance, many of the items on the menu, such as the sausage, lamb and mushrooms, are sourced from trusted suppliers based in and around the New Forest.

Located opposite The Armada is the enchanting Alhambra private dining room which reproduces the majestic splendour of the Alhambra Palace in Granada. Both spaces offer guests a unique setting to celebrate a milestone birthday, anniversary or special occasion and our friendly team are on hand to talk you through our extensive wine, beer and cocktail list.



Two AA Rosettes for
Culinary Excellence

CHEF'S EXPERIENCE MENU

Pea and buttermilk soup (v)
(kcal 263)

Wild mushroom and ricotta ravioli
(kcal 389)

Seared scallop, grelot onion, pea purée, Parmesan
(kcal 289)

Turbot, chilli squid, bisque and coconut
(kcal 506)

Hampshire lamb rack, crispy braised shoulder, peas, courgette, mint
(kcal 686)

Red sorrel sorbet, white coriander, aero yuzu gel
(kcal 79)

Smoked chocolate and whiskey pavê, miso caramel, white chocolate
caramelised tuile
(kcal 754)

Coffee, tea, chef's petits fours

£90 per person

To be ordered by the whole table - last orders 8.30pm

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CHEESE MENU

A selection of British cheeses £17
Fig jelly, chutney, crackers (kcal 418)
(£5 supplement for dinner inclusive)

Rosary goat's cheese (v)
A creamy goat's cheese with mousse-like texture and natural acidity from Salisbury.

Tunworth
An English camembert style cheese made by Stacey Hedges and Charlotte Spruce in Hampshire and named after the nearby hamlet of Tunworth.

Oxford Blue (v)
Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavours.

Black Bomber
This multi-award winning cheese marries a delicious rich flavour with a smooth creaminess.

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DESSERTS

New York cheesecake (v) £14
Sour cream ice cream (kcal 531)

Rhubarb and custard £14
Brioche doughnut and vanilla ice cream
(kcal 379)

Vanilla brûlée (v) £13
Shortbread (kcal 508)

Mango and coconut (ve) £12
Apple sorbet (kcal 466)

Exotic fruit pavlova £13
(kcal 372)

Lemon tart (v) £12
Basil sorbet (kcal 453)

Selection of homemade ice creams and sorbets (v) £10
(kcal 200)

Smoked chocolate and whiskey pavê £14
Miso caramel, white chocolate caramelised tuile (kcal 754)

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CHEF'S EXPERIENCE MENU

Pea and buttermilk soup (v)
(kcal 263)
Perfectly paired with Nyetimber Classic Cuvée, Brut

Wild mushroom and ricotta ravioli
(kcal 389)
Perfectly paired with Spy Valley Pinot Noir

Seared scallop, grelot onion, pea purée, Parmesan
(kcal 289)
Perfectly paired with A20 Albarino

Turbot, chilli squid, bisque and coconut
(kcal 506)
Perfectly paired with La Chablisienne Chablis Le Finage

Hampshire lamb rack, crispy braised shoulder, peas, courgette, mint
(kcal 686)
Perfectly paired with Valdivieso Merlot

Red sorrel sorbet, white coriander, aero yuzu gel
(kcal 79)

Smoked chocolate and whiskey pavê, miso caramel, white chocolate caramelised tuile
(kcal 754)
Perfectly paired with Lafage, Maury Grenat

Coffee, tea, chef's petits fours

£155 per person

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SEASONAL MENU

STARTERS

Pea and buttermilk soup £12
Mint, crispy ham hock (kcal 474)

Burrata and tomato (v) £15
Isle of Wight tomato, consommé, truffle honey (kcal 338)

Wild mushroom and ricotta ravioli (v) £15
New Forest wild mushroom, velouté (kcal 201)

Salt baked beetroot (ve) £14
Crispy tofu, chicory, nasturtium, soy dressing (kcal 389)

South Coast seared scallop £19
Grelot onion, pea purée, Parmesan (kcal 289)
(£3 supplement for dinner inclusive)

Gin cured chalk stream trout £15
Rhinefield gin, ricotta, pickled vegetables (kcal 437)

South Coast crab salad £16
Cucumber carpaccio, tomato, horseradish dressing (kcal 421)

Guinea fowl terrine £15
Burnt celeriac, prosciutto, sherry vinegar & truffle jus (kcal 580)

Beef tartare £15
Egg yolk purée, black garlic, sourdough (kcal 444)

Veal sweetbreads £16
Onion purée, truffle, pancetta (kcal 274)

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MAIN COURSES

New Forest mushroom risotto (v) £21
Fresh herbs, Old Winchester cheese, mushroom velouté (kcal 848)

Tenderstem broccoli (ve) £20
Tempura stem, charred orange, fennel (kcal 310)

Harissa spiced aubergine (ve) £21
Lentil, smoked potato velouté, gremolata (kcal 613)

Dorset pork belly and fillet £25
Burnt apple, honey-glazed carrots, fondant potatoes (kcal 892)

Creedy Carver duck breast £32
Soy glaze, confit leg, buttered spinach, orange spiced jus (kcal 844)

Herb roast corn-fed chicken £25
Pancetta, crispy wing and truffle mashed potato (kcal 600)

Hampshire lamb rack £32
Crispy braised shoulder, peas, courgette, mint (kcal 686)
(£5 supplement for dinner inclusive)

Hampshire 28-day dry-aged beef fillet £36
Crispy feather blade, confit carrot, bone marrow (kcal 627)
(£5 supplement for dinner inclusive)

Butter roast monkfish £30
Saffron mashed potato, mussels (kcal 501)

Turbot £35
Chilli squid, bisque, coconut (kcal 506)
(£5 supplement for dinner inclusive)

SIDES

£5 each

Buttered new potatoes (kcal 202)

Braised cabbage and bacon (kcal 156)

Cauliflower cheese (kcal 315)

Honey-glazed carrots (kcal 152)

Mashed potato (kcal 276)