

RHINEFIELD HOUSE

HOTEL

À La Carte Menu

ARMADA

R E S T A U R A N T

Starters

Roast cauliflower soup (v) £7.50
Truffle, crispy florets

Salt baked heritage beetroot (v) £8
Goat's cheese, aged balsamic

Jerusalem artichoke tortellini (v) £8
Baby onions, rosemary

Seared scallop £13.50
Crispy Dorset pork belly, apple puree, apple, fennel slaw

Citrus cured trout £12.50
Homemade ricotta, rocket, pickled cucumber

South Coast crab £12
Seafood bisque, chicory, charred red peppers

Veal sweetbreads £13
Shallot puree, duck fat croutons, crispy pancetta

Pigeon salad £8.50
Burnt celeriac, chive, sherry vinegar & truffle sauce

Home smoked duck breast £10.50
Confit duck rillettes, orange glaze, crispy skin

Confit chicken & duck liver terrine £11
Ale pickled onion, grape chutney, sourdough toast

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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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.

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An optional service charge of 10% will be added to your bill.

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Main Courses

New forest mushroom risotto (v) £18
Fresh herbs, old Winchester & mushroom veloute

Smoked aubergine (v) £17
Tomato ragu, roast onion, pearl barley

Sweet potato polenta (v) £17
Goats cheese, crispy cavolo, kale

Dorset pork belly & fillet £21
Parsnip puree, honey-glazed carrots, roasted new potatoes

Guineafowl breast £22
Roasted root vegetables, celeriac crisp, split jus

Rabbit leg & loin £22
Fondant potato, squash puree, baby carrots, velouté

Hampshire venison loin £27
Beetroot tatin, artichoke, spiced jus

Hampshire 28-day dry aged beef fillet £32
Crispy feather blade, heritage carrots, red wine jus

Poached salmon £22
Confit fennel, chervil potatoes, spinach cream

Stone bass £28
Celeriac, pak choi, green chilli & herb sauce

Side dishes

Buttered new potatoes
Braised cabbage & bacon
Cauliflower cheese
Honey-glazed carrots
Mashed potato

£4 each

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Desserts

Spiced pineapple tart tatin (to share) £14
Ginger sorbet

Chocolate mousse £8
White chocolate, cherry

Warm spiced poached pear £7
Vanilla ice-cream

Milk chocolate brûlée £7.50
Orange biscuit

New York cheesecake £7.50

Toffee parfait £8
Apple, flapjack crumb

Selection of Purbeck ice creams & sorbets £7

Warm chocolate fondant £11
Clotted cream, ice cream
(Please allow 20 minutes cooking time)

A selection of cheeses £14
Fig jelly, chutney, crackers, celery
See cheese selection opposite

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A selection of cheeses £14
Fig jelly, chutney, crackers, celery

Rosary goats 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.

Hot Drinks

Cafetière coffee £4
Espresso single £3
Espresso double £4
Cappuccino £4
Café latte £4
Hot chocolate £4
Loose leaf tea £4

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