

RHINEFIELD HOUSE

HOTEL
THE NEW FOREST, HAMPSHIRE

Conservatory Menu

While you wait

Nocellara green olives
Pan-fried chorizo
Balsamic onions
Sun-blushed tomatoes
Bocconcini with basil

£3 each

Sharing board of all £15

To start or to share

John Ross Jnr. Scottish smoked salmon £12

Lemon, capers and shallots

Ham hock terrine £9.5

Sourdough and piccalilli

Salt and pepper squid £8/£16

Smoked paprika mayonnaise

“Mac and cheese” (v) £8/£16

Add ham hock £3

Warm pitta with chickpea and sesame hummus (v) £6/£12

Marinated olives

New Forest wild mushrooms on toast £14

Poached hens' egg

Rosemary baked Tunworth for two £21

Toasted sourdough & tomato chutney

Bloomer sandwiches £9 each

Served with salad & crisps

Hampshire ham, cheddar and mustard mayonnaise

Smoked salmon, cucumber, dill and cream cheese

Red pepper, goat's cheese and rocket

Coronation chicken

A discretionary service charge of 10% will be added to your bill.

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Salads

Hot Scottish smoked salmon £10/£20
Cucumber, pickled chilli, rocket and crème fraîche

Rhinefield “Ploughman’s” £10.5/£21
Wookey Hole cheddar, Hampshire ham, balsamic onion, chutney, basil Bocconcini and sun-blushed tomatoes

The Conservatory superfood (v) £9.5/19
Beetroot, quinoa, spinach, tenderstem broccoli, pomegranate, sun-blushed tomatoes and avocado

Main courses

Rhinefield “bangers and mash” made with locally produced sausage £16
Crispy onions and pan gravy

Gnocchi (v) £13.5
Roast garlic, pepper and baby spinach

Pumpkin risotto (v) £13.5
Kale, toasted pumpkin seeds and Old Winchester cheese

Steamed south coast rope mussels £16
White wine and cream. Served with skinny fries

Braised New Forest lamb shank £20
Creamed potato, root vegetables, red wine and rosemary gravy

Pan-roast salmon £18
New potato, French beans and cherry tomato salsa

Sides £3.5 each

Rhinefielder ale-battered onion rings

Creamed potato

Conservatory mixed salad

Garlic and herb sourdough

Buttered spinach

Coleslaw

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Hand Picked favourites

Hand Picked gourmet burger £15

Toasted pretzel bun, grilled bacon, Wookey Hole cheddar, beef tomato, dill pickle, red onion marmalade and chunky chips

The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

Rhinefielder ale-battered Atlantic haddock £15

Minted peas, chunky chips, lemon and tartare sauce

Caesar salad £9.5

Baby gem, marinated anchovies, croutons, parmesan and egg

Add chicken £5

Add John Ross Jnr smoked salmon £5

From the grill

All served with skinny fries, blushed vine tomatoes, grilled flat mushroom

35 day dry-aged ribeye steak: approx. 224g £28.5

35 day dry-aged sirloin steak: approx. 224g £28

Sauces £1.5

Peppercorn, Béarnaise or garlic butter

We source our beef from Donald Russell, Scotland's finest butcher. They say: Always grass-fed. Always traditionally matured. Always hand cut. Because nothing else will do.

Whole sea bass £19

Warm crushed potato salad, shaved fennel and lemon dressing

Chargrilled corn-fed chicken breast £19

Roasted peppers, courgette and rocket salad

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Hand PICKED
HOTELS

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Pizza

12" Classic pizza £14 each

Gluten-free bases available

Chorizo, red pepper, roquette and balsamic
Goat's cheese, spinach and caramelised onion
Ham, olive and pickled chilli
Mozzarella, basil and cherry tomato

Desserts £9 each

Selection of Purbeck ice creams and sorbets

Chocolate brownies and vanilla ice cream

Lemon posset with shortbread biscuit

Warm treacle tart and clotted cream

Carpaccio of pineapple with star anise (ve)

Mango sorbet

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Afternoon Tea

Selection of finger sandwiches:
Smoked salmon & cream cheese
Coronation chicken
Cheese & onion
Ham & mustard
Egg mayonnaise

Fruit & plain scones, clotted cream, jam

Chocolate chip Viennese whirl
Strawberries & cream cake
Lemon fudge
Chocolate ganache cake
Tropical Pavlova

Your choice of leaf tea or coffee

£26.50 per person

Selection of savoury afternoon items to add to your order:

Truffle arancini
Pulled pork sausage roll
Mediterranean vegetable quiche
Marinated beef skewer
Smoked salmon terrine

£10 per person

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