

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) £4.50

**Espresso double** (kcal 0) £4.95

**Americano** (kcal 0) £4.95

**Café Latte made with semi skimmed milk** (kcal 97) £4.95

**Cappuccino made with semi skimmed milk** (kcal 65) £4.95

**Hot Chocolate made with semi skimmed milk** (kcal 307) £4.95

**Loose Leaf Tea** (kcal 19) £4.95

**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

Roast parsnip soup (v)  
(kcal 131)

Guinea fowl terrine, crispy skin, caramelised orange and chicory salad  
(kcal 290)

Seared scallop, roast cauliflower, parmesan & truffle  
(kcal 61)

Halibut, squid ink risotto, onion purée and fennel velouté  
(kcal 440)

Hampshire venison loin, smoked aubergine, beetroot & crispy celeriac  
(kcal 155)

Lemon, raspberry and basil  
(kcal 85)

Milk and honey, milk ice cream, honeycomb parfait, bee pollen  
and honey tuile  
(kcal 215)

Coffee, tea, chef's petits fours

£85 per person

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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

**Chocolate fondant (v) £15**  
Malted milk ice cream (kcal 612)

**Pear tart £14.50**  
Poached pear, stem ginger & white chocolate ice cream  
(kcal 648)

**Milk and honey (v) £13.50**  
Milk ice cream, honeycomb parfait, bee pollen and honey tuile  
(kcal 429)

**Apple & white chocolate mousse £13**  
Apple sorbet (kcal 361)

**Chocolate orange mille-feuille £15**  
Valrhona Manjari crème pâtissière (kcal 328)

**Vegan lemon mousse (ve) £12**  
Gin & bergamot, seasonal fruits, lemon consommé (kcal 345)

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

**Vanilla brulee £13**  
Shortbread (kcal 514)

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CHEF'S EXPERIENCE MENU

**Roast parsnip soup (v)**  
(kcal 131)  
*Perfectly paired with Villa Saletta Spumante*

**Guinea fowl terrine, crispy skin, caramelised orange and chicory salad**  
(kcal 290)  
*Perfectly paired with Spy Valley Pinot Noir*

**Seared Scallop, roast cauliflower, parmesan & truffle**  
(kcal 61)  
*Perfectly paired with A20 Albarino*

**Halibut, squid ink risotto, onion purée and fennel velouté**  
(kcal 440)  
*Perfectly paired with La Chablisienne Chablis Le Finage*

**Hampshire venison loin, smoked aubergine, beetroot & crispy celeriac**  
(kcal 156)  
*Perfectly paired with Saletta Giulia*

**Lemon, raspberry and basil**  
(kcal 85)

**Milk and honey, milk ice cream, honeycomb parfait, bee pollen and honey tuile**  
(kcal 215)  
*Perfectly paired with Petit Guiraud Sauternes*

**Coffee, tea, chef's petits fours**

**£150 per person**

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SEASONAL MENU

STARTERS

**Roast parsnip soup (v) £12**  
Coconut & honey (kcal 262)

**Twice baked soufflé (v) £15**  
Old Winchester & chive (kcal 496)

**Celeriac croquette (ve) £12.50**  
Celeriac mousse, Marsala wine (kcal 110)

**Beetroot & shallot tatin (v) £13**  
Rosary ash goat's cheese, roquette & chicory salad (kcal 243)

**South Coast seared scallop £17.50**  
Roast cauliflower, parmesan & truffle (kcal 121)  
(£3 supplement for dinner inclusive)

**Crab salad £14**  
Cucumber carpaccio, horseradish, buttermilk & dill dressing (kcal 99)

**Guinea fowl terrine £14.50**  
Crispy skin, caramelised orange & chicory salad (kcal 580)

**Hampshire pigeon salad £13.50**  
Burnt celeriac, prosciutto, sherry vinegar & truffle jus (kcal 102)

**Hampshire venison carpaccio £15**  
Beer pickled shallot, roquette, parmesan (kcal 192)

**Oxtail ragout £14.50**  
Saffron pasta & wild mushroom (kcal 240)

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MAIN COURSES

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

**Butternut squash tortellini (v) £21**  
Jerusalem artichoke, sage & fennel veloute (kcal 556)

**Charred cauliflower (ve) £21**  
Cauliflower croquette, marmite jus (kcal 249)

**Dorset pork belly and fillet £25**  
Burnt apple purée, honey-glazed carrots, roasted new potatoes (kcal 755)

**Crown roasted Hampshire partridge £28**  
Bread sauce, ceps & roasted root vegetables (kcal 381)

**Herb roast corn-fed chicken £25**  
Wild mushroom and pancetta, crispy wing and truffle mashed potato (kcal 600)

**Hampshire venison loin £32**  
Smoked aubergine, beetroot & crispy celeriac (kcal 310)  
(£5 supplement for dinner inclusive)

**Hampshire 28-day dry-aged beef fillet £36**  
Crispy feather blade, confit carrot and shallot, bone marrow jus (kcal 651)  
(£5 supplement for dinner inclusive)

**Butter roast chalk stream trout £27**  
Clams, roasted leeks & buttered new potatoes (kcal 482)

**Halibut £35**  
Squid ink risotto, onion purée and fennel velouté (kcal 880)  
(£5 supplement for dinner inclusive)

SIDES

£4.50 each

- Buttered new potatoes (kcal 95)
- Braised cabbage and bacon (kcal 156)
- Cauliflower cheese (kcal 237)
- Honey-glazed carrots (kcal 152)
- Mashed potato (kcal 276)