

THE TERRACE

RESTAURANT

Sample Menu

Starters

English Sweetcorn Velouté
girolles, tarragon

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Chicken Liver Parfait
English damson, brioche

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Ham Hock and Smoked Chicken Terrine
pistachio, wholegrain mustard mayonnaise, pickled apple, sourdough

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New Forest Beetroot
Driftwood goat's cheese, raspberry, sourdough crumb

Please let us know if you have an allergy or intolerance to any food.
Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens.

Please note there is a 12% service charge added to your bill. This is discretionary and can be removed at your request.

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Mains

Roast Lamb Leg

Yorkshire pudding, Traditional roast garnish, mint sauce

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Roast Rump of Beef

Yorkshire pudding, traditional roast garnish, red wine sauce

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Cornish Plaice

Confit potatoes, local herbs, capers, vermouth butter sauce

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Local Wild Mushroom Risotto

Truffle, tarragon, Tunworth

Two Courses £40 per person

Three Courses £50 per person

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