

BREAKFAST

Good morning. We think breakfast should be as fun and interesting as any other meal in the day, so our chefs have developed a beautifully varied menu that utilises the best local ingredients - so why not try something new and kick-start your day with a difference.

- £15 per person -

LIGHT BUFFET

Fresh fruit salad

Greek yoghurt

Oat porridge with poached plums
toasted mixed nuts & seeds

Poached prunes & apricots

Sliced artisan cheese & Hampshire
cured meats

Croissant, pain au chocolat,
cakes & mixed pastries

GRANOLA & MUESLI

Chocolate or honey granola

Organic muesli

Spelt, fruit & nut

GLUTEN FREE

Organic muesli

Luxurious porridge

Doves organic cereal flakes

Organic honey sunrise

Toast

EGGS & HOT

Boiled eggs with soldiers (v)

Eggs Chalkstream trout royale

Mushrooms on sourdough with oregano, poached egg (v)

Scrambled eggs & cold smoked trout

Cinnamon French toast made with brioche
berry compote & orange yoghurt

Eggs florentine (v)

Eggs benedict

JAM TABLE

Hampshire strawberry

Hampshire raspberry

Honey, agave & maple

Seville orange marmalade

Blackcurrant

TOAST

Multi-grain granary, white bloomer

DRINKS & JUICES

HOT

Choice of tea, coffee & infusions

JUICES

Cranberry, cloudy apple or fresh orange

EXTRAS

Perrier-Jouet champagne 10.5

Grand Mimosa 8.5

Bloody Mary 8.5

BURLEY BREAKFAST

*Smoked streaky & back bacon, sausage, balsamic plum
tomato, roasted mushroom, white pudding, smoked paprika
haricot beans & free range eggs cooked to your liking*

BURLEY VEGETARIAN BREAKFAST

*Vegetarian sausages, spinach, balsamic plum tomatoes,
roasted mushrooms, smoked paprika haricot beans
& free range eggs cooked to your liking*

Please let us know if you have any allergies or dietary requirements.

PROVENANCE

“We advocate the slow food movement, but don’t worry this doesn’t mean your food is slow to cook. We just spend longer finding the most special produce from as close a radius as possible – that’s the only slow bit. The beauty of running a kitchen in the New Forest is the ability to source produce from forest to coast. With the origin and quality of product being most important; the unrivalled choice of local suppliers we have is unique. We are able to bring out the best of these ingredients by cooking traditionally in our wood-fired oven, but the proof of the pudding is in the eating – enjoy!”

MEADOWBROOK

As local suppliers of sustainable produce, we chose ‘Meadowbrook’ to supply our meat and charcuterie.

Sourcing from local smallholdings and farms, their unparalleled experience and values match our own food ethics.

NAKED JAM

Hampshire artisan producer of award-winning jams & preserves bringing together a true understanding of flavour & quality.

Artificial colours & flavourings, setting agents & preservatives have no place in naked jam jars, so we’re proud to feature them on menu.

BREAD PORT

‘Bread Port’ is a family run artisan bakery in New Milton, specialising in traditional methods.

They use unbleached flour, which means there are no artificial additives or preservatives in our range of breads.

CLAYTONS

Local free range egg producer ‘Claytons’ takes pride in providing high quality, fresh eggs.

In 2003 they set up their first free range farm locally, and now have around 5000 free range chickens.

CHALK STREAM

‘Chalk Stream’ sources, prepares and delivers the finest, freshest rainbow trout from the River Itchen and the River Test.

These world-famous spring-fed streams create rich, lean fish with sensational taste.

LYBURN CHEESE

Based in the heart of the New Forest, ‘Lyburn Cheese’ is made to a winning recipe with years of experience in small-batch cheese production.

Thanks to their own cattle, there is no milk transport so the result is a cheese like no other.