Welcome to Burley Manor & our wood-fired kitchen. Inspired by the rustic dishes & bold flavours of the Mediterranean, this is food from the heart, enjoyed together in relaxed, spectacular surroundings.

**Tapas**

- Wild mushroom arancini (v)
- Salt fish croquettes & lemon
- Cumin hummus, dukkah & flatbread (v)
- Lamb kibbeh, cucumber & yoghurt
- Crispy squid & chilli mayo
- Spiced bulgar wheat tabbouleh (v)
- Beer & sherry cured beef, chorizo migas
- Spinach falafels, lentil dip (v)
- Sarde in saor
- Feta & squash borek (v)
- Charred chicken skewers & mojo picón
- Salt-baked beetroot caponata (v)

4.5 each

**Starters**

- Beetroot & goat’s curd crostini, pine nuts (v) 7
- Ham hock & manchego croquettes 8
- Coppa de Parma ham, artichoke, hazelnuts 8
- Tiger prawn al pil pil, flatbread 8 / 15
- Provençal pistou soup (v) 6 / 10
- Crab & lobster farfalle 10 / 19

**Sharing**

- Moroccan-spiced lamb 44
- Wood-roasted duck breast 38
- Wood-fired chicken & chorizo paella 35
- Harissa-marinated chateaubriand of beef 55

**Mains**

- Market fish of the day
- Pasta of the day
- Braised pork cheeks, sherry, almonds 17
- Pan-fried stone bass 18
- Violet artichoke risotto 16

**Vegetables & Salads**

- Patatas bravas
- Rocket & parmesan salad
- Fattoush salad, sumac onions
- Mediterranean vegetables
- Sautéed Jersey Royals, olives & tomato
- Crispy courgette fries
- Sweet potato, piquillo pepper
- Slow-cooked carrot, honey & fennel
- Mixed beans, shallot & garlic
- Seasonal greens, sage & chilli
- Dressed local leaves, lemon
- Glazed broccoli, almonds 4 each

Please let us know if you have any allergies or dietary requirements. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. A discretionary 10% service charge will be added to your bill.
**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!”

**KINGFISHER**

Sourcing fish responsibly is paramount to our business, that’s why we buy most of our fish & shellfish from ‘Kingfisher’. They only transport fish across the country if it can’t be sourced locally, reducing food miles & carbon footprint. All their fish is fully traceable too.

**CHEF’S DELIGHT**

Based in Wiltshire, ‘Chef’s Delight’ ensure that they find the finest ingredients without compromising on quality. Young, fresh & vibrant in colour, our fruit & veg are carefully selected and freshly delivered right to our kitchen from the four corners of the world.

**WALTER ROSE**

Sourcing from the best, both our lamb & creedy carver duck are exceptionally tender with a beautifully sweet & subtle flavour. Reared slowly, using natural feed, ‘Walter Rose & Sons’ have built long-standing relationships with Wiltshire & Somerset farmers.

**FARMERS BUTCHER**

As local suppliers of sustainable produce, we chose ‘Farmers Butcher’ to supply our pork & lamb. Sourcing quality local Hampshire & imported meats, they are one of the only butchers in the New Forest to supply wild boar from local farmers.

**NEWHAVEN FISH**

Small inshore day-boats land their catch within hours of capture, ensuring fish & shellfish of the highest quality. Demonstrating a strong commitment to sustainable fishing, ‘Brighton & Newhaven Fish’ guarantee provenance & seasonality on the South Coast.

**WILD ISLAND**

Using no artificial ingredients, ‘Wild Island’ handmake some of our mouth-watering dressings & oils just over the water on the Isle of Wight. They’re passionate about their ingredients and how they are grown - that shows with your very first 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 ‘happy’ cattle, there is no milk transport so the result is a cheese like no other.

**COUNTRY FARE**

Located in Dorset, we love that ‘Country Fare’ can deliver fresh exotic fruits, seasonal vegetables & dairy from the Blackmore Vale.

Earning a reputation for unrivalled quality, we’re proud to feature their delicious ingredients across our menu.