

# SUNDAY KITCHEN

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

Melanzane alla  
parmigiana (v)  
24

Wood-roasted  
duck breast  
38

Cypriot-style  
guinea fowl  
30



Wood-fired chicken  
& chorizo paella  
35

Roasted belly of  
pork "porchetta"  
32

Harissa-marinated  
chateaubriand of beef  
55

Italian seafood  
'fritto misto'  
37

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.

## 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

# 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.