

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 -

KITCHEN TABLE

Oat porridge with poached plums,
toasted mixed nuts & seeds

Poached prunes & apricots

Fresh fruit salad

Croissant, pain au chocolat,
pain au raisin & danish

Greek yoghurt

Sliced continental cheese
& cured meats

Spelt & quinoa crossaints

Mixed fruits, seeds & nuts

GRANOLA & MUESLI

Chocolate granola

Honey granola

Organic muesli

Nutty granola

GLUTEN FREE

Organic muesli

Mesa sunrise

Porridge with poached plums,
toasted nuts & seeds

Toast

Organic corn & fibre flakes

Organic maple sunrise

EGGS & HOT

Shakshouka (v)

*A Tunisian dish of eggs poached in a tomato
sauce with chilli peppers & onions*

Cold smoked trout, scrambled
eggs, watercress

French toast, vanilla crème
fraîche, berry compote (v)

Blueberry & pistachio pancakes (v+)
maple syrup, mixed berries

Avocado & tomato, toasted
sourdough, poached eggs, watercress (v)

Sautéed mushrooms, toasted brioche,
thyme, watercress, poached egg (v)

Burley benedict, proscuitto,
hollandaise, toasted sourdough, watercress

BURLEY BREAKFAST

*Smoked streaky & back bacon, pork sausage, black pudding,
herb crusted plum tomato, roasted mushroom, Ben's potato
cake & free range eggs cooked to your liking*

BURLEY VEGETARIAN BREAKFAST

*Vegetarian sausage, wilted spinach, herb crusted
plum tomatoes, roasted mushroom, Ben's potato
cake & free range eggs cooked to your liking*

*Please let us know if you have any allergies or dietary requirements.
v = vegetarian, v+ = vegan*

JAM TABLE

Hampshire strawberry

Fresh honeycomb

New Forest honey

Hampshire raspberry

Orange marmalade

SYRUPS

Maple, agave, date & golden

TOAST

Multi-grain granary

White bloomer

DRINKS & JUICES

HOT

Choice of tea, coffee & infusions

JUICES

Cloudy apple, pink grapefruit
& fresh orange

EXTRAS

Perriet-Jouet champagne 10.5

Grand Mimosa 8.5

Bloody Mary 8.5

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!”

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.

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.

HARVEY & BROCKLESS

Producers & distributors of speciality foods, who work alongside artisan food producers from across the British Isles and beyond.

On our kitchen table you’ll find a selection of their Mediterranean deli products, British cured meats and farmhouse cheeses.