

The Dining Room

at Marwell Hotel

starters

Parsnip, new season carrot and apple soup £4.75

Chicken liver and foie gras parfait £5.50

homemade brioche, rhubarb chutney

Seared hand dived scallops £9.50

black pudding, creamed leeks

Hampshire woodpigeon breast £6.95

beetroot, micro salad, cress

Salmon "cooked on the plate" £6.95

celeriac and apple salad

Mrs Tee's New Forest mushrooms £5.50

rosary goats cheese, red pepper

Local game consommé £4.95

sherry

Tomato, basil and buffalo mozzarella £4.95

blueberry balsamic syrup

The Dining Room at Marwell Hotel is proud to have such excellent produce and ingredients on our doorstep. All of our dishes are prepared in house using the very best from these fantastic suppliers. Not only will this result in a great dish it also helps to minimise our carbon footprint.

If you have a favourite dish which isn't on our menu, we will be happy to accommodate your special request if at all possible. And, of course, all dietary requirements and allergy restrictions can be catered for.

main courses

Pan fried stone bass fillet £17.95

scallion mash, fennel, tomato, pesto

Organic salmon fillet £15.50

vanilla mussels, fondant potato, spinach

Confit of Gressingham duck leg £15.50

parsnip mash, red cabbage, port glaze

Saddle of fallow deer, venison stovies £17.50

summer greens, beetroot, sloe gin sauce

Roasted rump of lamb £17.75

barley parcel, dauphinoise potatoes, rosemary jus

Hampshire sirloin steak £18.95

flat mushrooms, vine tomatoes, hand cut chips

with your choice of

red wine, béarnaise or pepper sauce

Wild mushroom risotto £13.95

grilled asparagus, parmesan crisp, mixed salad

side dishes £3.25

seasonal beans

braised fennel

baby spinach

mixed seasonal vegetables

mashed potato

hand cut chips

mixed salad, balsamic dressing

All prices are inclusive of VAT at 17.5%

The Dining Room at Marwell Hotel

Thompsons Lane · Colden Common · Winchester · Hampshire SO21 1JY

t 01962 777681 · e info@marwellhotel.co.uk · w marwellhotel.co.uk