

The Dining Room

at Marwell Hotel

starters

Leek and potato soup crème fraiche, chives **£5.95**

Rosary goats cheese panna cotta beetroot **£6.70**

Mrs Tee's 'wild mushrooms on toast' brioche **£6.95**

Chicken liver and foie gras parfait plum chutney **£5.75**

Home cured salmon 'gravadlax' beetroot jelly, celeriac **£6.50**

Hampshire pigeon breast Stornaway black pudding, caramelised apple **£6.75**

main courses

Barley and puy lentil risotto roasted vegetable, crostini **£14.25**

Corn fed chicken breast truffle mash, winter greens, sage **£14.50**

Pheasant breast braised leg, dauphinoise potatoes, cherry brandy sauce **£14.95**

Hampshire venison cooked two ways mashed potato, red cabbage **£16.95**

Belly of pork bubble and squeak **£15.25**

8oz Hampshire sirloin steak hand cut chips, watercress **£20.50**

pepper, red wine, garlic butter or 'our' dienne sauce **all £1.95**

Tempura sea bass pea puree, caper sauce, hand cut chips **£15.75**

side dishes **£3.75**

mashed potato

hand cut chips

winter greens

spinach

mixed salad, balsamic dressing

We are lucky to have such excellent produce and ingredients on our doorstep. A reflection of the hard work local producers and suppliers put in. 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 are interested in the suppliers we use, we have included more information on the reverse of this menu.

Service is not included and left entirely to your discretion

All prices are inclusive of value added tax

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suppliers

Meat and game

Chalcroft farm
Coopers of Andover

Fish

Coopers of Andover

Fruit and vegetables

Sunnyfields organic farm
Axtons

Dairy

Clarkes of Shirrell Heath

Mushrooms

Mrs Tee's, New Forest