

# The Conservatory

## First Step

**Red beetroot and horseradish soup (v) £7.5**  
Roasted beets

**Salmon Ceviche £10**  
Citrus dressing, rosemary croute

**Chargrilled pear salad (v) £9.5**  
Blue cheese, grapes

**Smoked Barbary duck breast £9**  
Rhubarb ketchup, blackberries

**Rabbit pressing £8.5**  
Charred baby leeks, courgettes

## Little or large

**Audleys Wood super food salad (v) £6/£13**  
Radish, rocket, spring onion, quinoa

**Smoked haddock and spring onion fishcake £7.5/£13.5**  
Tartare sauce, baby leaves

**Whole baked Tunworth cheese (perfect to share) £18**  
Toasted multi-seed bread, plum and apple chutney

## Hand Picked Favourites

**John Ross Jr. Scottish smoked salmon £10/18**  
Brown bread, lemon, shallots

**Caesar salad £6.5/12.5**  
Marinated anchovies, croutons, parmesan  
Add chicken **£2** or John Ross Jr. smoked salmon **£3**

**Hand Picked gourmet burger £15**  
Brioche bun, tomato, pickle, red onion tomato chutney, triple cooked chips  
Add bacon, cheddar, fried egg, brie, mushroom **£1.5** each

**Andwell Brewery ale battered North Sea cod £14.5**  
Triple cooked chips, tartar sauce, buttered peas

## **Sides £4 each**

Halloumi fries with sweet chilli sauce, onion rings, buttered root vegetables, triple cooked chips, creamed potato, tomato and mozzarella salad

*Hand* PICKED  
HOTELS

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).  
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.  
An optional service charge of 10% will be added to your bill

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## Home from home

### **The Conservatory's pie of the week £16**

Creamed potatoes, buttered greens

### **Pork, honey and watercress sausages £14**

Garlic mash, onion gravy

### **Spinach and ricotta tortellini (v) £16**

Spinach cream sauce

### **Crispy duck, chargrilled watermelon £14**

Feta salad

### **Katsu chicken curry £12.5**

Cardamom Basmati rice

## Chef's choice

### **Pan-roasted chicken supreme £16**

Celeriac fondants, butternut squash purée, buttered kale

### **Rare roast rump of lamb £19**

Garlic and rosemary potato cake, butternut squash purée, roasted leeks

### **Celeriac and leek tart (v) £18**

Watercress and new potato salad

### **Pan-seared monkfish tail £22.5**

Chorizo and wild cabbage risotto

### **Sea bream fillet £18**

Lemon infused quinoa, lemon gel, chargrilled bok choy

## From the grill

All served with triple cooked chips, roasted vine tomatoes, grilled flat mushroom and either béarnaise or peppercorn sauce. Our beef is 28 day aged from carefully selected steer cattle and is matured longer on the bone, giving a high level of marbling and extra flavour.

### **Ribeye Steak approx. 228g £26**

### **Sirloin Steak approx. 228g £28**

### **Barnsley chop £18**

Our lamb is sourced and selected from Hampshire and neighbouring counties including the South Downs and Sussex, the Cotswolds and Berkshire

### **Char-grilled tuna steak £17.5**

Fine beans, red onion, tomatoes, new potatoes, olives, poached egg

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## Desserts

### **Banana and toffee mousse £8**

Banana crisp bar

### **Apple and custard tart £9**

Clotted cream

### **Triple chocolate cheesecake £7**

White chocolate ice cream

### **Pear and fig tart tatin £9**

Honey ice cream

(please allow 10-minute cooking time)

### **Vanilla poached plums £8.5**

Vanilla ice cream (vg)

### **British Isle cheese board £10 for 3/£15 for 5**

Plum and apple chutney, crackers, grapes, celery

### **Wookey Hole cheddar (v)**

Ford Farm's Wookey Hole farmhouse cheddar is cave-aged cheddar matured in the Wookey Hole Caves in Somerset, England.

### **Tunworth**

Tunworth is a traditional Camembert-style cheese handmade by Stacey Hedges and Charlotte Spruce from pasteurized cow's milk.

### **Isle of Wight blue (v)**

Naturally rinded soft blue veined cheese, produced in Arreton valley in the heart of Isle of Wight.

### **Tornegus (v)**

Created by James Aldridge at Godstone in Surrey. Ducketts Caerphilly, a cows milk pasteurised cheese, is marinated in herbs and rind washed in brine and wine from Kent.

### **Spennwood ewe (v)**

Made from unpasteurised sheep milk and produced in the region of Berkshire.



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