

# À la Carte

## STARTERS

* <b>Soup of the Day</b> Crusty or Gluten Free Bread <sup>(V)</sup> <sup>(GF)</sup>	<b>£5.95</b>
* <b>Tomato, Garlic, Basil &amp; Guacamole Bruschetta</b> <sup>(V)</sup>	<b>£5.95</b>
<b>Prosciutto Ham, Peach &amp; Pine Nut Salad</b> Olive Oil, Balsamic Syrup <sup>(GF)</sup>	<b>£6.50</b>
* <b>Traditional Prawn Cocktail</b> <sup>(GF)</sup>	<b>£6.50</b>
<b>Smoked Salmon, Caper Berries &amp; Lemon Garnish</b> Wholemeal or Gluten Free Bread <sup>(GF)</sup>	<b>£6.95</b>

## SIDES

<b>Steak Cut Chips</b> <sup>(GF)</sup>	<b>£3.50</b>
<b>Mixed Leaf Salad</b> <sup>(GF)</sup>	<b>£3.50</b>
<b>Onion Rings</b>	<b>£3.50</b>
<b>New Forest Buttered Asparagus</b> <sup>(GF)</sup>	<b>£3.50</b>
<b>Red Onion &amp; Tomato Salad</b> <sup>(GF)</sup>	<b>£3.50</b>

## MAINS

* <b>Goats Cheese &amp; Red Onion Tart</b> Dressed Salad Leaves <sup>(V)</sup>	<b>£10.95</b>
<b>Butternut Squash, Asparagus &amp; Mange Tout Thai Green Curry</b> Steamed Rice <sup>(V)</sup> <sup>(GF)</sup>	<b>£11.95</b>
* <b>Pan Roasted Chicken Breast</b> Sweet Potato Puree, Tarragon Sauce <sup>(GF)</sup>	<b>£12.95</b>
* <b>Grilled Lamb Cutlets</b> Mushroom, Tomato, Steak Cut Chips <sup>(GF)</sup>	<b>£13.95</b>
* <b>Catch of the Day</b> Accompaniments <sup>(GF)</sup>	<b>£15.95</b>
<b>Baked Hake Fillet</b> <sup>(GF)</sup> New Potatoes, Herb Cream	<b>£16.95</b>
<b>Grilled Sirloin Steak</b> Dauphinoise Potato, Green Peppercorn Sauce <sup>(GF)</sup>	<b>£22.95</b>

All mains served with seasonal vegetables

## DESSERTS

* <b>Poached Pear</b> <sup>(GF)</sup> Chantilly Cream Pavlova, Chocolate Sauce	<b>£5.50</b>
* <b>Selection of Ice Cream</b> <sup>(GF)</sup>	<b>£5.95</b>
* <b>Bread &amp; Butter Pudding</b> Orange Custard	<b>£5.95</b>
<b>Citrus Tart</b> Red Berry Coulis, Clotted Cream	<b>£5.95</b>
<b>Selection of 3 Local Cheeses</b> Biscuits, Celery, Chutney	<b>£8.50</b>

## TEA & COFFEE

<b>English Breakfast</b>	<b>£2.50</b>
<b>Earl Grey</b>	<b>£2.50</b>
<b>Fruit</b>	<b>£2.50</b>
<b>Green/Peppermint/Chamomile</b>	<b>£2.50</b>
<b>Cappuccino</b>	<b>£2.50</b>
<b>Espresso</b>	<b>£1.95</b>
<b>Double Espresso</b>	<b>£2.50</b>
<b>Cafe Latte</b>	<b>£2.50</b>
<b>Mocha</b>	<b>£2.75</b>
<b>Americano</b>	<b>£2.10</b>
<b>Hot Chocolate</b>	<b>£2.75</b>

## AFTER DINNER COCKTAILS

<b>Cottonwood Special</b> Indulge yourself in our refreshing cocktail - spiced rum, orange liqueur, fresh lime, touch of cranberry juice, all combined with fresh strawberries.	<b>£8.00</b>	<b>White Chocolate Martini</b> The best substitute for a dessert - Finlandia vodka and white chocolate liqueur shaken with fresh milk and cream, served in a chilled martini glass & sprinkled with chocolate powder. Enjoy!	<b>£6.00</b>
<b>Espresso Martini</b> The perfect after dinner drink...or before...or during! Finlandia vodka, coffee rum, strong espresso shot and a dash of sugar syrup, all shaken and double strained in a chilled martini glass, garnished with 3 coffee beans.	<b>£7.00</b>	<b>Negroni</b> The Negroni is a popular Italian cocktail, made of one part blood orange gin, one part martini rosso and one part campari, garnished with orange peel. It is a lovely refreshing drink!	<b>£8.00</b>

\*Dishes for residents on dinner inclusive packages. (GF) Gluten Free. (V) Vegetarian.  
Please note some of our dishes may contain nuts, if you suffer with any allergies please inform your server upon ordering.