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## SUMMER LUNCH MENU

2 COURSES £22.50

3 COURSES £27.50

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### • STARTERS •

#### POTATO & LEEK SOUP

Crispy herbs & croutons

#### CREEDY CARVER CHICKEN NICOISE

Hen's egg | saffron potatoes | beans | black olive | citrus vinaigrette

#### TRIO OF SUMMER MELON PRESSING

Compressed watermelon | passion fruit jelly | blood orange | raspberry puree

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### • MAINS •

#### SLOW BRAISED BRANSGORE FEATHER BLADE OF BEEF

Red onion marmalade | pomme rosti | redcurrant braised red cabbage | butternut & apple puree |  
Camden pale ale jus

#### CAJUN ROASTED SALMON

Cauliflower Macaroni cheese | Korean coleslaw | burnt onion & sesame powder

#### TEXTURES OF WILD MUSHROOM

Chestnut mushroom sticky rice | fritter | mushroom dashi | sauteed king oyster |  
pickled pink ginger

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### • DESSERTS •

#### CARAMEL CHOCOLATE CRÈME BRULÉE

Chocolate melting moment biscuits | cherry

#### AMERICAN BAKED CHEESECAKE

New Forest blueberry compote | lemon sorbet

#### SELECTION OF ICE CREAMS OR SORBETS

**12 Noon to 3pm**

Please note an optional 10% service charge will be added to your bill, which will be shared with the whole team  
Should you have any concerns about food allergens or intolerances, please talk to a member of staff  
before ordering your food or drink. We can provide an allergen chart for all of our dishes if required.