



RHINEFIELD HOUSE

HOTEL

CONSERVATORY MENU

STARTERS

Isle of Wight heritage tomato & Laverstoke buffalo mozzarella (V) £11
Rocket & balsamic (kcal 256)

Grilled garlic prawns £13
Sourdough & herb butter (kcal 435)

New Forest wild mushrooms (V) £11
Toasted sourdough from Hoxton Bakery (kcal 300)

Salt & pepper squid £10
Salsa Cruda, lemon mayonnaise & rocket (kcal 319)

FOR THE TABLE

Hoxton sourdough basket, olives and butter/oil (V) £5
(kcal 657)

Charcuterie board £22
Selection of cured meats, cornichons, balsamic onion, sun-dried tomato & rocket (kcal 583)

Vegetarian board (Ve) £15
Nocerella olives, balsamic onion, sun-blushed tomatoes, pitta & hummus (kcal 415)

MAIN COURSES

Rhinefield burger £22
225g handmade steak burger, toasted pretzel bun, grilled streaky bacon, Dorset Coastal cheddar, beef tomato, dill pickle, red onion chutney & chunky chips (kcal 1033)

Halloumi burger (V) £18
Toasted pretzel bun, gem lettuce, beef tomato, dill pickle, red onion chutney & chunky chips (kcal 1020)

New Forest mushroom linguine (V) £17
Fresh herbs, roasted garlic (kcal 382)

Pan-roasted ChalkStream trout £22
New potatoes, seasonal greens & cherry tomato salsa (kcal 454)

Braised Hampshire lamb shank £25
Buttered mashed potato, seasonal greens, rosemary red wine gravy (kcal 931)

Rhinefielder ale-battered Atlantic haddock £18
Minted peas, chunky chips, lemon & tartare sauce (kcal 595)



Hand PICKED
HOTELS

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.



RHINEFIELD HOUSE

HOTEL

CONSERVATORY MENU

FROM THE GRILL

Hampshire ribeye steak - 35-day dry-aged £32
Approximately 224g (kcal 481)

Hampshire sirloin steak - 35-day dry-aged £30
Approximately 224g (kcal 530)

Hampshire côte de boeuf - 35-day dry-aged (to share) £90
Approximately 800g (kcal 1748) - 45 minutes cooking time

Pork tomahawk £25
Approximately 340g (kcal 958)

All steaks are served with skinny fries & rocket, Parmesan salad
Your choice of sauce included
Additional sauces £3
Peppercorn (kcal 125) | Béarnaise (kcal 314)

SIDES

£4 each

Rocket & Parmesan salad (kcal 49)
Mixed seasonal vegetables (Ve) (kcal 57)
Skinny fries (Ve) (kcal 246)
Chunky chips (Ve) (kcal 180)

DESSERTS

Chocolate brownie (V) (Ve) £10
Honeycomb ice cream, honeycomb & raspberries (kcal 600)

Sticky toffee pudding (V) £10
Warm toffee sauce & clotted cream (kcal 867)

Selection of Purbeck ice creams & sorbet (V) (Ve) £10
Please ask server for selection (kcal 442)

English cheeseboard £15
Served with chutney, crackers & grapes (kcal 665)

HOT BEVERAGES

Espresso single (kcal 0) £4.75
Espresso double (kcal 0) £5.25
Americano (kcal 0) £5.25
Café latte made with semi-skimmed milk (kcal 97) £5.25
Cappuccino made with semi-skimmed milk (kcal 65) £5.25
Hot chocolate made with semi-skimmed milk (kcal 307) £5.25
Loose leaf tea (kcal 19) £5.25



*Hand*PICKED
HOTELS

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.