

SWEET AND FORTIFIED WINES

Château de Jau, Muscat Rivesaltes 2022

Roussillon, France
Sweet apricot and lemon with cleansing acidity
70ml £11 | 50cl bottle £56

Kikelet, Szamorodni 2019

Tokaji, Hungary
Sweetness, fruit and acidity with a long and layered finish
70ml £12 | 50cl bottle £75

Château Sigalas Rabaud, Sauternes 2001

Bordeaux, France
Unctuous notes of marmalade and dried apricot
70ml £10 | 37.5cl bottle £50

Stratus, Riesling Icewine 2020

Ontario, Canada
Vibrant peach notes and refreshing acidity
70ml £12 | 37.5cl bottle £85

Niepoort, Late Bottled Vintage 2019

Oporto, Portugal
Rich fruit and chocolate integrated with an elegant light touch
70ml £7 | 75cl bottle £70

Howard's Folly, Carcavelos 1991

Alentejo, Portugal
Decadent and rich raisin notes from a fascinating estate
70ml £15 | 50cl bottle £105

La Guita en Rama, Manzanilla NV

Jerez, Spain
Dry and crisp with toasted almond and lemon notes
70ml £6 | 37.5cl bottle £35

Alvear, Pedro Ximénez, Solera NV

Jerez, Spain
Nutty, spicy and raisiny, like blended Christmas pudding
70ml £8 | 37.5cl bottle £50

HOT BEVERAGES

Espresso single (0 kcal) £4.75
Espresso double (0 kcal) £5.25
Americano (0 kcal) £5.25
Café Latte made with semi-skimmed milk (97 kcal) £5.25
Cappuccino made with semi-skimmed milk (65 kcal) £5.25
Hot Chocolate made with semi-skimmed milk (307 kcal) £5.25
Loose Leaf Tea (19 kcal) £5.25

Welcome to The Armada Restaurant

With its intricate wood panelling, tall ceilings, and pale pink marble fireplace, the Armada Restaurant showcases the period charm and features of its era.

In keeping with the restaurant's name, a wooden carving of an impressive naval fleet decorates the wall, giving the space a distinctly regal feel. Guests can enjoy views over the manicured grounds and gardens as they dine.

While the surroundings may be grand, the Armada offers an unfussy menu of classic British dishes enhanced with a contemporary twist. With a focus on provenance, many items on the menu, such as the sausage, lamb, and mushrooms, are sourced from trusted suppliers in and around the New Forest.

Opposite the Armada is the enchanting Alhambra private dining room, which reproduces the majestic splendour of the Alhambra Palace in Granada. Both spaces provide unique settings to celebrate a milestone birthday, anniversary, or special occasion, with our friendly team on hand to guide you through the extensive wine, beer, and cocktail list.



Two AA Rosettes for
Culinary Excellence

SEASONAL MENU

CHEF'S EXPERIENCE MENU

Roast parsnip soup (v)
Coconut and honey (131 kcal)

Cured ChalkStream trout
Wasabi panna cotta, yuzu gel, and charred blood orange (218 kcal)

Beef shin and wild mushroom ragout
Saffron pasta, truffle, and Parmesan (134 kcal)

Charred sea bream
Pak choi and soy and ginger dressing (407 kcal)

Hampshire venison loin
Smoked aubergine, beetroot, and crispy celeriac (154 kcal)

Coconut panna cotta
Mango sorbet, fruit salsa (238 kcal)

Mint chocolate parfait
Chocolate and cardamom sorbet (642 kcal)

Coffee, tea, chef's petits fours

£90 per person
To be ordered by the whole table. Last orders: 8.30pm.

*The majority of our dishes can be served in half portions for younger diners or smaller appetites.
Please ask a member of our team for details.*

CHEESE MENU

A selection of British cheeses £17
Fig jelly, chutney, crackers (428 kcal)
(£5 supplement for dinner inclusive)

Rosary goat's cheese (v)
A creamy goat's cheese with a mousse-like texture
and natural acidity from Salisbury.

Tunworth
An English camembert-style cheese made by Stacey Hedges
and Charlotte Spruce in Hampshire, named after the
nearby hamlet of Tunworth.

Oxford Blue (v)
A full-fat semi-soft Stilton-type blue cheese with
a creamy texture and sharp, clean flavours.

Black Bomber
This multi-award-winning cheese combines a
deliciously rich flavour with smooth creaminess.

SOMMELIER RECOMMENDATIONS

Stratus, Riesling Icewine, Ontario, Canada 2020 £16
Niepoort, Late Bottled Vintage, Oporto, Portugal £7
Howard's Folly, Carcavelos, Portugal 1991 £15

A discretionary service charge of 12.5% will be added to your bill. 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 you require more information about allergens, please ask a member of the team. Prices are inclusive of VAT at the current rate. Adults need around 2,000 kcal per day.

DESSERTS

Chocolate fondant (v) £15

Horlicks ice cream (631 kcal)

Perfectly paired with Alvear, Pedro Ximenez, Solera, Jerez, Spain NV £8

Pear tart £15

Poached pear, stem ginger, and white chocolate ice cream (665 kcal)

Perfectly paired with Kikelet, Szamorodni, Tokaji, Hungary 2019 £12

Vanilla brûlée (v) £13

Shortbread (884 kcal)

Perfectly paired with Chateau Sigalas Rabaud, Sauternes, Bordeaux, France 2001 £10

Mint chocolate parfait £14

Chocolate and cardamom sorbet (642 kcal)

Perfectly paired with Howard's Folly, Carcavelos, Portugal 1991 £15

Selection of homemade ice creams and sorbets (v) £10

(200 kcal)

CHEF'S EXPERIENCE WINE PAIRINGS

Paired wine not included with Coconut panna cotta course

Specially selected wines

Bruno Paillard, Première Cuvée, Champagne, France NV

Channing Daughters, Chardonnay, New York, USA 2020

Caythorpe, Pinot Noir, Marlborough, New Zealand 2022

Creation, Viognier, Hemel-en-Aarde, South Africa 2023

Clendenen Family, Pip, California, USA 2018

Howard's Folly, Carcavelos, Portugal 1991

£65 per person

Specially selected premium wines

Pouilly-Fuissé, 1er, Bourcier-Martinot, Burgundy, France 2022

Bruno Paillard Première Rosé, Champagne, France NV

Saletta Riccardi, Villa Saletta, Tuscany, Italy 2018

Sancerre, Clos Paradis, Fouassier, Loire, France 2022

Gevrey-Chambertin, Guillard, Burgundy, France 2016

Howard's Folly, Carcavelos, Portugal 1991

£95 per person

STARTERS

Roast parsnip soup (v) £12
Coconut and honey (262 kcal)

Warm salt-baked beetroot (v) £13
Rosary goat's cheese mousse, balsamic, rocket, and chicory salad (169 kcal)

Cured ChalkStream trout £15
Wasabi panna cotta, yuzu gel, and charred blood orange (142 kcal)

South Coast seared scallop £19
Roast cauliflower, Parmesan, and truffle (150 kcal)
(£3 supplement for dinner inclusive)

Guinea fowl terrine £15
Crispy skin, burnt celeriac, and celeriac remoulade (302 kcal)

Beef shin and wild mushroom ragout £16
Saffron pasta, truffle, and Parmesan (268 kcal)

MAINS

New Forest mushroom risotto (v) £22
Fresh herbs, Old Winchester cheese, mushroom velouté (915 kcal)

Charred cauliflower (ve) £20
Cauliflower croquette, marmite jus (306 kcal)

Dorset pork belly and fillet £25
Burnt apple purée, honey-glazed carrots, roasted new potatoes (927 kcal)

Hampshire venison loin £33
Smoked aubergine, beetroot, and crispy celeriac (308 kcal)
(£5 supplement for dinner inclusive)

Hampshire 28-day dry-aged beef fillet £36
Crispy feather blade, potato terrine, bone marrow, and onion (698 kcal)
(£5 supplement for dinner inclusive)

Butter-roasted monkfish £30
Saffron mashed potato, mussels (525 kcal)

SIDES

£5 each
Buttered new potatoes (202 kcal)
Braised cabbage and bacon (157 kcal)
Cauliflower cheese (319 kcal)
Honey-glazed carrots (159 kcal)
Mashed potato (276 kcal)

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