

### A Potted History

Though dwellings were recorded on this particular site in the New Forest as early as 1097, Rhinefield House itself dates back to the 1800s. Designed by architects Romaine-Walker and Tanner of London, the mansion house incorporates a mixture of Tudor and Gothic architecture, reflecting the personal tastes which the first private occupants, the Walker-Munros, acquired during their travels.

Inside the hotel you will find an array of original features and period detail, including the magnificent Grand Hall which was inspired by Westminster Hall boasting an impressive vaulted ceiling, galleried landing, enormous fireplace and leaded windows. Towards the main restaurant you may notice, if not in use, the spectacular Alhambra private dining room which, with its covering of jewels and crystals, was designed to replicate the Alhambra Palace in Granada.

In contrast to the Armada restaurant with its intricate wood panelled walls and ceilings, our Conservatory restaurant provides an altogether more informal dining experience. This light, bright and relaxing dining room occupies a premium position overlooking the grounds and is the place to sit back and enjoy good, honest British food with plenty of seasonal and local favourites.



## WHILE YOU WAIT

**Nocellara green olives (ve)**  
(kcal 81)

**Pan-fried chorizo**  
(kcal 290)

**Balsamic onions (ve)**  
(kcal 26)

**Sun-blushed tomatoes (ve)**  
(kcal 84)

**Bocconcini with basil (v)**  
(kcal 228)

**£4.50 each**  
**Sharing board - choice of four**  
**£17**

## To Start or Share

**John Ross Jnr. Scottish smoked salmon** £13.50  
Caper, lemon, shallots (kcal 249)

**Ham hock terrine** £10  
Sourdough and piccalilli (kcal 425)

**Salt and pepper squid** £9/£18  
Salsa cruda, lemon mayo and roquette  
Small (kcal 302) Large (kcal 592)

**Mac“N”Cheese (v)** Small (kcal 611) Large (kcal 1192) £8.50/£17  
Add ham hock Small (kcal 118) Large (kcal 277) £3.50

**Warm pitta and chickpea, sesame hummus (ve)** £6.50/£13  
Marinated olives Small (kcal 445) Large (kcal 890)

**Rosemary baked Tunworth** £26  
Toasted sourdough and tomato chutney (kcal 743)

**Asian spiced fish cake** £11.50  
Cucumber and Asian slaw, sweet chilli sauce (kcal 380)

**Peppered mackerel terrine** £10  
Horseradish cream, lemon and pepper dressing (kcal 371)

**Soup of the day (v)** £8.50  
Sourdough bread (kcal 324)

## Main Courses

**Rhinefield's bangers and mash made with locally produced sausages** £18  
Crispy onions and pan gravy (kcal 1268)

**Gnocchi (v)** £16  
Roast garlic, pepper and baby spinach (kcal 371)

**Steamed South Coast rope mussels** £19  
White wine and cream, served with skinny fries (kcal 1034)

**Braised New Forest lamb shank** £22  
Creamed potato, root vegetables, red wine and rosemary gravy (kcal 590)

**Pan roast salmon** £22  
New potatoes, French beans and cherry tomato salsa (kcal 522)

**Chicken and mushroom pie** £19  
New potatoes and broccoli (kcal 1318)

**Braised beef featherblade** £22  
Mustard mashed potato, wild mushroom and pancetta sauce (kcal 655)

## From the Grill

All served with skinny fries, blushed vine tomatoes, grilled flat mushroom

**Ribeye steak - 35 day dry aged** £31  
Approximately 224g (kcal 1203)

**Sirloin steak - 35 day dry aged** £29  
Approximately 224g (kcal 1092)

**Sauces** £3 each  
Peppercorn (kcal 223)  
Béarnaise (kcal 303)  
Garlic butter (kcal 314)

**Invisible Chips (kcal 0) £3.50**

Our Invisible Chips are 0% fat and 100% for charity. All proceeds go to Hospitality Action, which helps hospitality families in crisis across the UK.

**For more information, visit**  
**[hospitalityaction.org.uk](http://hospitalityaction.org.uk)**

## HAND PICKED FAVOURITES

**Hand Picked gourmet burger** £18

Toasted pretzel bun, grilled bacon, Dorset coastal cheddar, beef tomato, dill pickle, red onion marmalade, chunky chips (kcal 864)

The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

**Buttermilk fried chicken burger** £18

Toasted pretzel bun, baby gem lettuce, beef tomato, red onion, tomato chutney and chunky chips (kcal 564)

**Rhinefielder Ale battered Atlantic haddock** £17

Minted peas, chunky chips, lemon and tartare sauce (kcal 694)

**Caesar salad** £10

Baby gem, marinated anchovies, croutons, parmesan and egg (kcal 447)

**Add chicken (kcal 62)** £5.50 each

**Add John Ross Jnr smoked salmon (kcal 85)** £6.50 each

## Bloomer Sandwiches

**Served with salad and crisps** £10.50

Hampshire ham, cheddar and mustard mayonnaise (kcal 599)

Smoked salmon, cucumber, dill and cream cheese (kcal 714)

Red pepper, goat's cheese and roquette (v) (kcal 737)

Coronation chicken (kcal 492)

## Pizza

**12" classic pizza** £14.50

Chorizo, red pepper, roquette and balsamic (kcal 1136)

Goat's cheese, spinach and caramelised onion (v) (kcal 1113)

Ham, olive and pickled chilli (kcal 1080)

Mozzarella, basil and cherry tomato (v) (kcal 1057)

## Salads

**Rhinefield Ploughmans**  
Dorset coastal cheddar, Hampshire ham, balsamic onion, chutney, basil Bocconcini and sun-blushed tomatoes

Small (kcal 661) Large (kcal 1323)  
**£13/£26**

**The Conservatory superfood (ve)**  
Beetroot, quinoa, spinach, tenderstem broccoli, pomegranate, sun-blushed tomatoes and avocado  
Small (kcal 261) Large (kcal 515)  
**£10/£20**

**Warm confit duck and crispy bacon salad**

Roquette, mango, spring onion, cucumber and hoisin dressing (kcal 637) **£17**

**Bacon and avocado salad**  
Honey mustard dressing (kcal 657)

**£16**

## Sides

**Creamed potato (v)**  
(kcal 283)

**Conservatory mixed salad (ve)**  
(kcal 36)

**Garlic and herb sourdough (v)**  
(kcal 337)

**Buttered spinach (v)**  
(kcal 88)

**Skinny fries or chunky chips**  
(kcal 247)

**£4 each**

**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 more information about allergens is required, please ask a member of the team. Prices are inclusive of VAT at current rate. Adults need approximately 2000 kcal per day.