

BRUNCH

SERVED ALL DAY, EVERYDAY
Why not try our renowned
Eggs Benedict? £6.95



AFTERNOON TEA

TRADITIONAL ENGLISH AFTERNOON TEA £15.50
Add a glass of bubbly £23.00

STARTERS

- SOUP OF THE DAY** with bread £4.50
- DUCK CONFIT, FOIE GRAS & BABY LEEK TERRINE**
with a grainy mustard dressing £6.50
- CRAB & CORIANDER RISOTTO**
topped with seared scallops £7.50
- GOAT'S CHEESE PATE (V)**
with tomato, Boccocino & truffle potato salad £5.20
- ASSIETTE OF RIVER TEST FISH**
cold smoked trout, salmon tartare, beetroot gravadlax,
hot smoked trout rillette & smoked eel £9.50
- POTTED SALT BEEF**
with watercress & horseradish toast & Piccalilli £4.95

SALADS

- Starter £4.95 Main £9.50
- CRISPY DUCK LEG SALAD**
with a sesame dressing & spring onions
- FRESH SEARED TUNA NICOISE**
with boiled eggs, olives, anchovies, green beans & new potatoes
- CAESAR SALAD**
served with char-grilled breast of chicken, & finished
with anchovies, capers, croutons & chives
- TROUT SALAD**
cold smoked Chilbolton trout & hot smoked trout
rillette, with a watercress palm heart salad
- MOZZARELLA & PLUM TOMATO SALAD (V)**
served with milled pepper & basil oil

MAIN COURSES

- CUTLETS OF HAMPSHIRE LAMB**
with a fricassee of wild mushrooms & broad beans,
served with a red wine jus £17.95
- BRAISED HAM HOCK**
wrapped in Parma ham with a pea puree & a
grainy mustard sauce, served in a butter pastry case £14.50
- ORIENTAL SPICED CHICKEN FILLETS**
with roasted sweet potato & cous cous, finished with
coriander yoghurt £13.95
- PAN FRIED FILLET OF SEABASS**
with a basil & tomato salsa, topped with seared scallops £17.50
- DUCK CONFIT**
with a celeriac puree, braised puy lentils, spinach & pancetta £14.50
- SEARED MARINATED TUNA**
with tapenade mash & a sweet pepper compote £15.50
- VENISON SAUSAGE**
with creamy mashed potato, onion confit & a red wine jus £9.50
- PANFRIED CALVES' LIVER**
served with dry cured bacon & creamy mashed potato £15.50
- AUBERGINE, COURGETTE & FENNEL TIAN (V)**
finished with a basil & tomato sauce £12.50
- ROASTED SADDLE OF VENISON**
With celeriac and apple on a bitter chocolate sauce £16.50
- WILD MUSHROOM LINGUINE (V)**
with fresh coriander, cream, white wine &
Parmesan shavings £12.50

EXPRESS

- EGGS BENEDICT**
with dry cured ham and Hollandaise sauce on a toasted muffin
£6.95
- EGGS FLORENTINE (V)**
with spinach and Hollandaise sauce on a toasted muffin £5.95
- EGGS ROYALE**
with smoked salmon on a toasted muffin £9.50
- FISH & CHIPS**
served with tartar sauce & lemon £9.50
- HAM, EGG & CHIPS**
Honey roasted ham, fried free range eggs & Chips £9.50
- NEW FOREST BREAKFAST**
Dry cured bacon, Hampshire pork sausage,
black pudding, grilled tomato, field mushroom &
eggs of your choice £11.50
- CHEESE BURGER**
Hampshire beef burger, with dry cured bacon,
cheese, spicy tomato ketchup & chips £9.50
- OMELETTE OF YOUR CHOICE**
Ham, cheese, mushroom, tomato or herbs £6.50
- SPAGHETTI CARBONARA**
with white wine, cheese, pancetta & mushroom £9.00
- CROQUE MADAME**
Layers of toast, ham, cheese & mustard
baked in the oven topped with a fried egg £6.95
- CROQUE MONSIEUR**
Layers of toast, ham, cheese & mustard £6.50

THE GRILL

- AGED FILLET OF HAMPSHIRE BEEF** £22.00
with a sauce of your choice
Diane, Roquefort, Béarnaise or Peppercorn
- AGED RIB EYE OF HAMPSHIRE BEEF** £17.95
with a sauce of your choice
Diane, Roquefort, Béarnaise or Peppercorn
- BEST END OF HAMPSHIRE LAMB** £9.50
- TUNA FISH STEAK** served with lemon butter £15.50
- CHATEAUBRIAND** £42.00
carved at your table (for two)
- All the above served with chips & garnish

SIDE ORDERS £2.95

- Creamed spinach with nutmeg*
- Cumin roasted sweet potatoes*
- French beans with shallots & pine nuts*
- Chantenay carrots & peas*
- Garlic field mushrooms*
- Buttered new potatoes*
- Mashed potatoes*
- Sautéed Lyonnaise potatoes*
- Chips*
- Rocket & Parmesan salad*
- Mixed leaf salad*

SILKS LARDER

OUR EXCLUSIVE DELICATESSEN RANGE
Used extensively throughout our menu
and available for sale at Silks Hotels,
individually or in hampers made to order

CHILDREN'S MENU

- HAM, EGG & CHIPS**
- PORK SAUSAGE** with mash & peas
- FISH GOUJONS** strips of breaded fish with chips
- SPAGHETTI (V)** with tomato & cheese
- CHEESE & HAM RISOTTO**
- All £5.00

SUNDAY LUNCH

from 1200 until 1600 hours
SPECIAL OF THE WEEK
With traditional accompaniments

Silks are committed to using local suppliers sourced within a 10 mile radius of the New Forest whenever possible, to deliver the best in seasonality and provenance

PUDDINGS

- CRÈME BRULEE** £4.95
- APPLE & BLACKBERRY CRUMBLE**
served with custard £5.25
- RASPBERRY & BELGIAN CHOCOLATE TORTE**
scented with Eau de Vie £5.95
- RICH LEMON TART**
served with clotted cream & a raspberry coulis £5.50
- CHOCOLATE & BANANA BREAD PUDDING**
with chocolate sauce & a vanilla ice cream £6.25
- TIRAMISU BAKED ALASKA**
Tiramisu iced bombe wrapped in a coffee soaked sponge
& glazed with an Italian meringue £6.40
- PEAR TARTE TATIN**
with maple syrup cinnamon ice cream £5.50
- CARAMEL TOFFEE TRIO**
Butterscotch mousse on a crisp praline biscuit,
warm Treacle tart & sticky toffee pudding £5.75

ICE CREAM & SORBET SELECTION

- Vanilla, Belgium Chocolate, Strawberry,
Espresso Chip, Maple Cinnamon £5.75
- Raspberry, Blood Orange Sorbet, Mango & Passion Fruit,
Pink Grapefruit £5.75

LOCAL CHEESE SELECTION

- All served with walnut bread & grape chutney £6.95
- CATHEDRAL CITY MATURED CHEDDAR**
- LYBURN OLD WINCHESTER**
Semi-hard cheese, matured for 18 months from Landford
- STONEY CROSS**
Creamy in texture with sweet flavours & a distinctly earthy finish
- BARKHAM BLUE**
Winner of 3 Gold medals, made with Channel Island milk at Two Hoots
Cheese Company, Wokingham, Berkshire
- ISLE OF WIGHT SOFT**
An acclaimed cheese from the Isle of Wight, made from
un-pasteurised Guernsey cows' milk

Silks

WINE LIST

| RED WINE BY THE GLASS | 175ml | 250ml | Bottle | WHITE WINE BY THE GLASS | 175ml | 250ml | Bottle |
|---------------------------------------------|-------|-------|--------|-----------------------------------------|-------|-------|--------|
| Grenache Merlot, Mason 2007, France | £4.25 | £5.75 | £15.00 | Chardonnay Viura, Centello, 2007, Spain | £4.25 | £5.75 | £15.00 |
| Shiraz, Terra Barossa, 2007, Australia | £6.00 | £8.00 | £22.00 | Muscadet, Sevre et Maine, 2005, France | £5.00 | £7.00 | £21.00 |
| Cabernet Sauvignon, Costa Vera, 2007, Chile | £4.75 | £6.50 | £19.50 | Pinot Grigio, Santa Rosa, 2007, Italy | £4.75 | £6.50 | £19.50 |
| Sangiovese, Terra Allegre, 2007, Italy | £4.75 | £6.50 | £19.50 | Sauvignon Blanc, Nostros 2007, Chile | £4.65 | £5.85 | £18.50 |

| RED WINE | Bottle | WHITE WINE | Bottle |
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| Cabernet Sauvignon, Saam Mountain, 2006, South Africa <i>Blackberry & plum nose with a long & fruity after-taste</i> | £22.00 | Kratos Maffini, Bianco, 2006, Italy <i>Southern Italian wine, with ripe, almost tropical fruits on the nose with apple & citrus</i> | £22.00 |
| Rioja Reserva, La Strada, 2002, Spain <i>Complex aromas of spicy oak & eucalyptus overlaid with black & red fruits</i> | £28.00 | Sauvignon Blanc, Marlborough Bay, 2007, New Zealand <i>Classic New Zealand Sauvignon. Characters of gooseberry with ripe melon & very, very drinkable</i> | £30.00 |
| Côtes du Rhône, Alain Chaume, 2006, France <i>Nose of red baked fruits, a full bodied & delicious mouthful of wine</i> | £23.00 | Sancerre Vieilles Vignes, 2006, France <i>An intense, concentrated Sauvignon that displays crisp, smoky citrus fruit overlaid with hints of honey</i> | £32.00 |
| Pinot Noir, Adamas, Burgundy, 2006, France <i>Light bodied, soft red fruits with gentle spices & a lovely structure</i> | £33.00 | Clearwater Riesling, Clearwater Vineyard 2005, New Zealand <i>Dry steely Riesling, with crisp, limey character & a touch of citrus</i> | £27.00 |
| Pinot Noir, Sherwood, 2007, New Zealand <i>Vibrant colours, cherry & plum character.</i> | £25.00 | Pouilly Fumé, Les Charmeuses 2007, France <i>Crisp, gooseberry fruit overlaid with hints of citrus & mineral. The finish is elegant & long with tinges of flint & ripe apple</i> | £28.00 |
| Bordeaux Claret, Chateau St Quentin, 2006, France <i>Earthy characteristics of a great claret, red fruits & long finish</i> | £22.50 | Gavi Tenimenti ca Bianca, 2006, Italy <i>Nose of honeysuckle & pear, balanced by tropical fruit & fresh, mineral acidity</i> | £29.50 |
| Cabernet Grenache, Chateau Ka, 2005, Lebanon <i>Medium bodied with balanced, red fruit palate, succulent & juicy, yet silky smooth & moreish</i> | £28.50 | Saint Veran, Bouchard Aine & Fils, 2007, France <i>Lively, lemony with lime & pear. Dry & crisp</i> | £30.00 |
| Heritage Zinfandel, Dry Creek Estate, 2006, California <i>Blueberry & cedar spices on the nose with sweet tannins</i> | £32.00 | Chateau Ka, 2005, Lebanon <i>Semillon gives grassiness & a touch of lemon, Chardonnay adds lovely citrus aromas & a rich palate, whilst the Sauvignon gives delicious, crisp, gooseberry & guava notes</i> | £25.00 |
| Zinfandel Shiraz, Roundhill Estate, 2006, California <i>That little touch of Shiraz makes it slightly peppery</i> | £25.00 | Viognier, Heathcote, Shelmerdine, 2006, Australia <i>Heady, aromatic, apricot with fig, & quince aromas. Has never seen an oak barrel!</i> | £31.00 |
| Fleurie, Caves de Fleurie, 2006, France <i>Light to medium bodied with a vivid red colour, strawberries & raspberries dominate here</i> | £33.00 | Chardonnay Stonier, 2006, Australia <i>Well balanced Chardonnay, peach & lemon fruit, butterscotch oak all the way</i> | £32.00 |
| Pinotage, Saam Mountain, 2006, South Africa <i>Pepper, spices, blackberry & ripe tannins</i> | £23.00 | Chablis, Laroche Saint Martin, 2006, France <i>Dry, flinty, clean flavours, lively, crisp acidity, heavy with fruit</i> | £32.00 |
| Gigondas, South Rhone Valley, 2006, France <i>Robust, well balanced & aromatic, a great rival of Chateauneuf de Pape</i> | £42.00 | Rully Blanc, Les Charmeuses, Vieilles Vignes, 2005, France <i>Lingering wine with ripe grapefruit & melon with honeyed, citrus flavours</i> | £36.00 |
| Barolo Zonchera, Ceretto, 2004, Italy <i>Soft & velvety, you should find flavours of cherries, roses & even a leathery finish</i> | £42.00 | Pinot Gris, Marlborough, 2006, New Zealand <i>Family owned and produced. Hints of spice & nuts, beautifully balanced, rich with a dry finish</i> | £37.00 |
| Chateau Terrey Gros Cailloux, Saint Julien Cru Bourgeois 2000 France <i>Complex, dark berry fruit entwined with subtle oak and must be decanted. Particularly full bodied & elegant, this wine certainly has nothing to be ashamed of when compared with its famous neighbours, Margaux & Pauillac</i> | £55.00 | Charmin Grüner-Veltliner, 2005, Austria <i>Superb, clean fruit with honey hints, a fantastic, sparkling wine made out of Grüner grapes</i> | £38.00 |
| Meerlust Rubicon, Stellenbosch, 2003, South Africa <i>Harmonious palate, dark plum & oaky tannins make this wine a meal in itself. Absolutely exquisite</i> | £56.00 | Pouilly Fuissé, Vieilles Vignes 2006, Domaine de Fussiacus, France <i>A very rich, almost honeyed-style of wine, balanced by crisp acidity & a tight core of citrus & mineral flavours. Well balanced & ideal with richer fish dishes</i> | £40.50 |
| Blue Print Shiraz, De Trafford, 2004, South Africa <i>Attractive, deep colour. Intense berry, spice, liquorice & wild herb nose. Full palate packed with complex, fruit & soft, ripe tannins. Finely textured with a long, warm finish</i> | £56.00 | Meursault, 'Sous la Velle' 2005, Mestre Michelot, France <i>This classic Meursault from one of the village's best producers shows rich, rounded fruit borne out of the barrel fermentation & extended ageing in oak. Lovely lifted citrus & honeysuckle on the palate leads into richer, toastier notes with hints of vanilla</i> | £46.00 |

| CHAMPAGNE & SPARKLING WINES | Glass | Bottle | ROSÉ WINES | 175ml | 250ml | Bottle |
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| Silks House Champagne, NV Brut, France | £8.50 | £38.50 | Rosado, Finca la Sierpe, 2007, Spain <i>Crisp, deliciously fruity & eminently drinkable</i> | £4.25 | £5.75 | £15.00 |
| Bruno Paillard Champagne, Blanc de Blanc, 1995, France | | £60.00 | Pinot Grigio, Santa Rosa, 2007, Italy <i>Fresh & dry with summer fruit flavours</i> | £5.00 | £7.00 | £21.00 |
| Bollinger Special Cuvée, NV Brut, France | | £61.00 | Sancerre Rosé, Domaine Daulny, 2007, France <i>A pale, delicate pink rosé with a seductive, elegant Strawberry fruit & a refreshingly dry finish</i> | | | £30.00 |
| Laurent Perrier Rosé, NV, France | | £78.00 | | | | |
| Dom Perignon, 2000, France | | £115.00 | | | | |
| Cristal, Louis Roederer, 2002, France | | £180.00 | | | | |
| Cava Brut Reserva, Miret, Spain | £4.50 | £20.00 | | | | |
| Prosecco Extra Dry, Italy | £6.00 | £23.00 | | | | |
| Brut Sparkling, "Howzat", Australia | | £25.00 | | | | |

| PORT | 50ml | Bottle | PUDDING WINES | 50ml | Bottle 37.5cl |
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| Ruby Reserva, Quinta de Ventozelo | £4.50 | £25.00 | Torrentes Tardio, Familia Zuccardi, Argentina | £5.00 | £19.00 |
| Late Bottled Vintage, Quinta de Ventozelo | £5.50 | | Cadillac, Montbazillac, France | £7.00 | £25.00 |