



THE MASTER BUILDER'S
at Buckler's Hard

The Riverview Restaurant
Served 12-2:30, 18:00-21:00 Every Day

To Start

Garden pea & ham soup Smoked ham hock, sweet pickled apple, pea shoots	6.00
Salt fired Solent mackerel Roast artichoke, herb salad, lemon & tarragon aioli	7.00
Free range chicken, black pudding & potato terrine Smoked piccalilli, carrot & cumin puree, bread crisps	6.50
Rosary Ash goats' cheese panna cotta (v) Beetroot, candied walnut, walnut pesto	6.50
Smoked salmon cannelloni Quail egg, avocado salsa, lemon dressing	7.50
Quail three ways Confit leg, poached breast, truffle Scotch egg, creamed leeks, Madeira sauce	8.00

To follow

Trio of Hampshire pork Pan fried tenderloin, crispy belly, pork bon bon, apple fondant, pea puree, pickled apple jus	18.50
Pan roasted seabass Lymington crab risotto, confit tomatoes, crab sauce	19.50
8oz Meadowbrook rump steak Horseradish mash, roasted shallot, watercress aioli, roast heritage tomato	21.00
Pollock wrapped in Parma ham Glazed Chantenay carrots, summer vegetables, salsa Verde	17.00
Truffle braised leeks (v) Crushed Jersey Royals, poached hen's egg, buttered greens, wild mushrooms	15.00
Oven roasted new season lamb rump Rosemary gratin, herb crumb, confit garlic, roasted carrots, rosemary jus	19.50

Sides

All 3.50 each

Buttered green beans, sautéed new potatoes, Caesar salad, mixed leaf salad



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To Finish

New Forest strawberry soufflé Strawberry & white chocolate sauce, strawberry ice cream	7.50
Rhubarb cheesecake Apple sorbet, poached rhubarb, ginger biscuit	6.50
Jaffa cake Genoise sponge, chocolate ganache, marmalade on toast ice cream, marmalade jam	7.00
Crème brulee tart Macerated strawberries, honey crème fraiche	6.00
Chef's selection of ice creams and sorbets Please ask your server for today's choices	1.75 per scoop

Why not try a glass of Sauternes sweet wine? 75ml Glass 9.75 37.5cl Bottle 29.00

Local cheese board 10.00
Isle of Wight blue, Smoked Winchester, *Rosary ash goat's cheese*, *Tunworth English brie*
Pear & apple chutney, quince jelly, water biscuits

How about a glass of port with your cheese? Croft port 3.70 Croft vintage 9.50

HOT DRINKS

English breakfast, Green tea, Peppermint tea, Chamomile tea, Rooibos tea, Darjeeling tea, Super fruit, Earl grey	2.75/5.30
Americano	2.75
Latte	3.00
Cappuccino	3.00
Espresso	2.00/3.00
Cafetière coffee	3.25/6.00
Beaulieu Choc Studio hot chocolate on a stick	3.50

LIQUEUR COFFEE 7.00

Food Allergies and Intolerances: Before you order your food please speak to a member of the team if you want to know about our ingredients