



RAILWAY HOTEL

FORDINGBRIDGE

SAMPLE MENU

STARTERS

Coronation Chicken Terrine **£7.95**

*Slow confit chicken with cumin, coriander & turmeric.
Steeped Darjeeling sultanas, apricot gel & charred homemade bread.*

Scented Baby Fennel & Orange Salad **£7.75**

*with pomegranate & quinoa, finished with a light tahini dressing,
& fresh herbs.*

Thai Spiced Prawn Dumplings **£8.25**

*with lemongrass, ginger & chilli. Sesame infused vegetables,
light fragrant broth, finished with coriander.*

Fresh Homemade Soup **£6.75**

Served with our homemade rosemary & garlic focaccia.

TO SHARE

Asian Steamed Mussels **£8.25**

*Lightly spiced with ginger, garlic, lemongrass & chilli.
Finished with coconut milk and fresh coriander.*

Selection of Warm Breads **£7.25**

*Warm selection of breads, flavoured butters, queen olives,
balsamic vinegar, infused oil.*

MAINS

Moroccan Spiced Lentil & Pumpkin Curry **£13.95**

Coconut rice, flat bread, cauliflower pakora.

Pan Fried Gammon Steak **£14.95**

*Crushed parsley potatoes, tender buttered asparagus,
fried hens egg, warm tomato and caper dressing.*

Roasted Beetroot & Feta Cheese Burger **£14.95**

*Slow roasted beetroot, crushed butterbeans, herbs
and spices, vegan pesto, mayo, fries.*

Line Caught Lion of Cod **£17.50**

*Pan fried with new potatoes, spinach, roasted vine tomatoes
& a Chorizo butter sauce.*

Wild Mushroom Meatballs **£14.50**

*Quorn mince seasoned with Italian herbs, sundried tomatoes,
slow roasted tomato pomodoro sauce, linguine, fresh basil,
olive oil.*

CLASSICS

31 Day Aged Isle of Wight Dexter Beef Burger **£15.95**

Bacon jam, Welsh rarebit glaze, tobacco onions, seasoned fries.

Isle of Wight Dexter Sirloin **£25.50**

*Pan fried with butter & thyme, grilled field mushroom, griddled tomato,
watercress, triple cooked chips, Whisky & green peppercorn sauce.*

Fish & Chips **£15.95**

*Crispy beer battered haddock, triple cooked chips, Maldon salt,
minted crushed peas.*

New Forest Venison Faggots **£13.95**

*Served on a slow cooked butterbean cassoulet, red wine jus, glazed
carrots, crispy pancetta & sage.*

Steak & Ale Pie **£14.95**

*Slow braised tender Hampshire beef in a rich ale jus, shortcrust pastry
base topped with fluffy horseradish mash, ale jus & fresh buttery
market vegetables.*

DESSERTS

Chef's Crumble **£7.25**

*Rich buttery crumble topped fruit served with
Bourbon vanilla ice cream*

Iced Banana Parfait **£7.50**

Warm banana bread, caramel sauce, caramelised banana

Crème Brûlée **£7.50**

*Compressed strawberries, garden mint gel,
homemade white chocolate aero, praline crumb*

Warm sticky date and ginger pudding **£7.50**

*Stem ginger sauce, honeycomb shard,
vanilla ice cream*

English Cheese Board

*Selection of English cheeses, served with chutney,
crackers & flavoured butters*

Three Cheeses **£8.95**

Five Cheeses **£10.95**