

RHINEFIELD HOUSE
HOTEL

ARMADA
RESTAURANT

À la carte menu

Starters

Roast cauliflower soup (v) £7.50
Coconut & lime

Salt-baked beetroot (v) £10
Crispy tofu, nasturtium & soy dressing

Seared scallop £13.50
Burnt apple, confit pork belly

Charred mackerel £12.50
Black radish, lime & ginger dressing

Pigeon salad £9.50
Burnt celeriac, prosciutto, sherry vinegar & truffle sauce

Smoked guinea fowl £12
Chicory, orange & fennel salad

Confit duck leg £12
Cured duck breast, pickled shallots & pain d'epice

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

HandPICKED
HOTELS

A discretionary service charge of 10% will be added to your bill.

This is a sample menu and subject to change. 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.

RHINEFIELD HOUSE

HOTEL

Main courses

New Forest mushroom risotto (v) £18

Fresh herbs, Old Winchester & mushroom velouté

Aubergine & tomato ragu (v) £17

Heritage carrot & pearl barley

Dorset pork belly & fillet £22

Parsnip purée, honey-glazed carrots, roasted new potatoes

Rabbit leg & loin £24

Fondant potato, roast corn purée, baby carrots, velouté

Hampshire venison loin £27

Smoked aubergine, fondant potato, beetroot

Hampshire 28-day dry-aged beef fillet £32

Crispy feather blade, truffle mashed potato, wild mushroom, red wine jus

Chalk stream trout £25

Chorizo, mussels, samphire

Side dishes

Buttered new potatoes
Braised cabbage & bacon
Cauliflower cheese
Honey-glazed carrots
Truffled mashed potato

£4 each

*Hand*PICKED
HOTELS

A discretionary service charge of 10% will be added to your bill.

This is a sample menu and subject to change. 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.

RHINEFIELD HOUSE

HOTEL

Desserts

Blackberry & clotted cream parfait £10.50

Honeycomb & ginger tuile

White chocolate brûlée £9.50

Chocolate & orange biscotti

Apple éclair £9.50

Chantilly cream & apple sherbet

Vegan cookies & cream £9.50

Vegan ice cream, chocolate ganache, honeycomb

Selection of Purbeck ice creams & sorbets £9

Warm chocolate fondant £12

Clotted cream ice cream
(Please allow 20 minutes cooking time)

A selection of cheeses £14

Fig jelly, chutney, crackers, celery
See cheese selection

*Hand*PICKED
HOTELS

A discretionary service charge of 10% will be added to your bill.

This is a sample menu and subject to change. 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.

RHINEFIELD HOUSE

HOTEL

A selection of cheeses £14

Fig jelly, chutney, crackers, celery

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 and named after the nearby hamlet of Tunworth.

Oxford Blue (v)

Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavours.

Black Bomber

This multi-award winning cheese marries a delicious rich flavour with a smooth creaminess.

Hot drinks

Cafetière coffee £4

Espresso single £3

Espresso double £4

Cappuccino £4

Café latte £4

Hot chocolate £4

Loose leaf tea £4

*Hand*PICKED
HOTELS

A discretionary service charge of 10% will be added to your bill.

This is a sample menu and subject to change. 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.