

A LA CARTE MENU

TO START

Oysters 3 - £4.00, 6 - £7.00, 12 - £12.50
Rock Oysters with Lemon, Shallot Vinegar & Tabasco

Seafood Platter for 2 to Share £18.00
Smoked Salmon, Potted Shrimp, 6 Oysters, Crayfish Cocktail, King Prawns. Served with Aioli & Lemon

Clam & Smoked Haddock Chowder £7.50
Cream Chowder with New Potato, Onion & Water Biscuits

Simply Smoked Salmon £9.00
Scotch Smoked Salmon, Capers, Red Onion, Lemon & Home Made Brown Bread

Dublin Bay Prawns £8.50
Whole Langoustine grilled with Garlic & Herb Butter served with Lemon Mayonnaise & Watercress

Pear with Roquefort & Smoked Duck £7.50
Salad of Saffron Poached Pear, Roquefort Cheese & Smoked Duck Breast

Pan Seared Scallops £9.50
Herb Polenta Cake, Apple Puree & Lotus Crisps

Pastrami, Olive & Goats Cheese Salad £7.50
Salad of Uptons Pastrami, Herbed Olives & Goats Cheese (g)

Pasta Salad £6.50
Roast Garlic Tagliatelle with Pink Fur Potatoes, Pickled Mushrooms & Toasted Pine Nuts (v)

THE GRILL (All our Beef is local Hampshire reared)

Chateaubriand (Two People) Cooked pink & carved at your table £55.00
Hampshire Bred Double Fillet of Beef For Two People

Uptons Hampshire Aged 8oz Sirloin Steak £25.00

Uptons Hampshire Bred 10oz Rib eye Steak £28.00

All served with Triple Cooked Chips, Watercress & the choice of Peppercorn or Béarnaise Sauce

MAIN COURSE

Honey Roasted Duck Breast Griottine Cherries £21.00
Breast of Honeyed Duck with Cherries, Baby Vegetables & Fondant Potato (served pink)

Roasted Spring Chicken £18.50
Thyme & Garlic Whole Roasted Chicken boned & served with Sautéed Artichoke, Baby Onion, New Potato & Wilted Spinach

RISOTTO (Accompanied with Dressed Green Salad)

Spring Pea & Mint (also available as a starter) £7.95 / £17.50
With herb roast cherry tomato & parmesan (v) (g)

Wild Mushroom (also available as a starter) £7.95 / £17.50
Finished with Parmesan Cheese (v) (g)

SEAFOODS

Whole Lobster - Please choose from below £29.50
(All served with Hand Cut Chips & Green Leaves)

Spaghetti - with a slightly Spicy Tomato Sauce

Thermidor - gratinated with English mustard, Cream & Cheese

Poached Lobster Salad - served cold with Watercress, Orange, Apple & Aioli

Monkfish Cassoulet £24.50
Fillet of Monkfish wrapped in Parma Ham served with a White Bean Puree, Ratatouille & Cherry Tomato Dressing

Whole Grilled Dover Sole £29.50
Lemon Butter, Watercress, Mange Tout & Triple Cooked Chips

Our Signature Seafood Platter
Rock Oysters, King Prawns, Potted Shrimp, Smoked Salmon, Half Lobster, Cray Fish Cocktail, Seared Scallops in The Shell, Aioli & Lemon

Per Person (half lobster) £25.00 For Two (whole lobster) £47.00

SEASONAL MENU

TO START

Cream of Roasted Tomato Soup
Baby Onions & Balsamic (v) (g)

Terrine of Ham Hock & Roast Chicken
With Pickled Egg & Gherkins

Steamed Shetland Mussels Two Ways
Tomato, Chorizo & Paprika (g) or
White Wine, Cream Shallots & Garlic (g)

Duck Egg On Toast
Poached Egg, Sour Dough Toast, Asparagus Spears & Truffle Dip (v)

Potted Shrimp
Aromatic Buttered Shrimp, Hampshire Watercress & Lemon
& Toasted Focaccia

Pan Fried Mackerel Fillet (g)
Beetroot, Seed Mustard & New Potato Salad

Twice Baked New Forest Cheddar Soufflé
Lyburn Cheddar Soufflé, Spring Onion Cream & Herb Salad (v)

TO FOLLOW

Slow Cooked Lamb Shank
Celeriac, Potato & Mint Puree, Sugar Snaps, Roasted Tomatoes & Redcurrant

Boned & Rolled Chicken Breast
Rosti Potato, Roasted Beetroot Creamed Leek & Truffle

Pan-Fried Pork Loin Steak
Colcannon Mash, Devilled Sauce, Apple Fritter

Seared Salmon Teriyaki
Marinated Salmon with Stir Fry Vegetables & Egg Noodles

Saffron & King Prawn Risotto
Garlic Butter Poached Prawns with Saffron Rice, Red Chard
& Crisp Leeks

Cannelloni Al Forno
Ratatouille stuffed Cannelloni & Mozzarella
With a side of Garlic & Herb Calzone (v)

Pan-Fried Calves Liver
Mash Potato, Greens, Roasted Onion & Bacon

2 Courses - £24.00 3 Courses - £29.00

For those guests dining in No.5 having reserved a dinner inclusive package, a £29.00 contribution per dinner will be deducted from your total food bill. This will not impact the total charge for any beverage consumed in the restaurant.

SIDE ORDERS

£4.00

Marinated Tomato Salad
Buttered Spinach
Hand Cut Chips
Buttered Mange Tout

Tossed Green Salad
Celeriac & Potato Gratin
Creamed Potatoes
Blue Cheese Leeks

DESSERTS

Queen of Puddings £6.50
Bread & Butter Jam Pudding Topped With Crisp Meringue

Cheesecake £6.50
Lemon Cheesecake with Lemon Curd

Iced Strawberry Parfait £7.00
Iced Strawberry Parfait with Caramelised Peach

Paris-Brest éclair £7.00
Choux Pastry Ring topped with Chocolate filled with
Chantilly Cream finished with Toasted Almonds

Vanilla Panna Cotta £8.00
Vanilla Mousse served with Mango & Star Anise

Cheese Board Selection of 3 - £8.00
A selection of Cheeses served with Quince Jelly, Selection of 5 - £12.00
Local Chutney, Grapes & Biscuits

Hampshire Ice Cream £6.50
Tasting of New Forest Ice Cream

(v) suitable for vegetarians (g) gluten free. Prices are inclusive of VAT.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. A discretionary 10% service charge has been added to the bill.