

Welcome to The Armada Restaurant

With its intricate wood panelling, tall ceilings and pale pink marble fireplace, The Armada Restaurant displays all the features and period charm of its era.

In keeping with the restaurant's name, a wooden carving of an impressive naval fleet decorates the wall, giving the space a distinctly regal feel, and guests can enjoy views over manicured grounds and gardens as they dine.

Whilst the surroundings may be grand, the Armada offers an unfussy menu of classic British dishes that have been enhanced with a contemporary twist. With a focus on provenance, many of the items on the menu, such as the sausage, lamb and mushrooms, are sourced from trusted suppliers based in and around the New Forest.

Located opposite The Armada is the enchanting Alhambra private dining room which reproduces the majestic splendour of the Alhambra Palace in Granada. Both spaces offer guests a unique setting to celebrate a milestone birthday, anniversary or special occasion and our friendly team are on hand to talk you through our extensive wine, beer and cocktail list.



Two AA Rosettes for
Culinary Excellence

Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

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 inclusive of VAT at current rate. Adults need around 2000 kcal per day.

SEASONAL MENU

STARTERS

Pea and watercress soup (v) 11
Lemon crème fraiche, mint (kcal 474)

Isle of Wight heritage tomato (ve) 13
Consommé, onion tuile, pickled chilli (kcal 224)

New Forest asparagus (v) 14.5
Fried duck egg, truffle mayonnaise, truffle (kcal 201)

Salt baked beetroot (v) 13
Crispy tofu, chicory, nasturtium and soy dressing (kcal 207)

Seared scallop £17
Grelot onion, pea purée, parmesan crust (kcal 236)
(3 supplement for dinner inclusive)

Cured Chalk Stream trout 14.5
Samphire, ricotta, pickled beetroot (kcal 437)

South Coast crab ravioli 15.5
Green chilli sauce and coconut (kcal 300)

Guinea fowl terrine 14.5
Crispy skin, caramelised orange and chicory salad (kcal 580)

Beef tartare 15
Egg yolk purée, black garlic and puffed wild rice (kcal 444)

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

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MAIN COURSES

New Forest mushroom risotto (v) 21
Fresh herbs, old Winchester, mushroom veloute (kcal 848)

Purple sprouting broccoli (ve) 20
Tempura stem, charred orange and fennel (kcal 192)

Roasted courgette and red pepper (v) 21
Rosary goats cheese, Kalamata caramel (kcal 162)

Dorset pork belly and fillet 25
Burnt apple, honey-glazed carrots, roasted new potatoes (kcal 892)

Barbary duck breast 27
Goat's curd, confit leg, buttered spinach and spiked jus (kcal 1470)

Herb roast corn fed chicken 25
Wild mushroom and pancetta, crispy wing and truffle mashed potato (kcal 615)

Hampshire lamb rack 29
Crispy braised shoulder, wild garlic, peas, courgette and mint (kcal 1075)
(5 supplement for dinner inclusive)

Butter roast monkfish 30
Spiced lobster bisque, mussels, new potatoes and coconut (kcal 539)

Halibut 35
Squid ink risotto, onion puree and fennel velouté (kcal 469)
(5 supplement for dinner inclusive)

SIDES

4.5 each

Buttered new potatoes (kcal 180)

Braised cabbage and bacon (kcal 156)

Cauliflower cheese (kcal 237)

Honey-glazed carrots (kcal 152)

Mashed potato (kcal 276)

DESSERTS

Chocolate and mint parfait 13.5
Chocolate sorbet (kcal 526)

Rhubarb mille feuille 13.5
Hibiscus cremeaux (kcal 315)

Milk and honey (v) 13
Milk ice cream, honeycomb parfait, bee pollen and honey tuile
(kcal 428)

Lime mousse 12
Wasabi granita, white chocolate and pine cremeaux (kcal 341)

Passion fruit and mango cheesecake 13
(kcal 517)

Poached pineapple (ve) 11
Lime and cardamom sorbet, bitter orange gel (kcal 172)

Selection of homemade ice creams and sorbets 9
(kcal 601)

Warm chocolate fondant (v) 14
Honeycomb ice cream (kcal 602)
(Please allow 20 minutes cooking time)

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HOT BEVERAGES

Espresso single (kcal 0) 4.5
Espresso double (kcal 0) 4.95
Americano (kcal 0) 4.95

Café latte made with semi skimmed milk (kcal 97) 4.95
Cappuccino made with semi skimmed milk (kcal 65) 4.95
Hot chocolate made with semi skimmed milk (kcal 307) 4.95
Loose leaf tea (kcal 19) 4.95

CHEESE MENU

A selection of British cheeses 17
Fig jelly, chutney, crackers (kcal 665)

Rosary goat's cheese (v)
A creamy goat's cheese with 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.

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