

RHINEFIELD HOUSE

HOTEL

Conservatory menu

While you wait

Nocellara green olives (Kcal 147)

Pan-fried chorizo (Kcal 444)

Balsamic onions (Kcal 123)

Sun blushed tomatoes (Kcal 63)

Bocconcini with basil (Kcal 228)

£4 each Sharing board £16

To start or share

John Ross Jnr. Scottish smoked salmon £13

Lemon, capers and shallots (Kcal 177)

Ham hock terrine £9.5

Sourdough and piccalilli (Kcal 384)

Salt and pepper squid £8/£16

Smoked paprika mayonnaise (Kcal 177)

“Mac and Cheese” £8/£16 (v) (Kcal 241)

Add ham hock **£3** (Kcal 393)

Warm pitta and chickpea and sesame hummus (v) £6/£12

Marinated olives (Kcal 147)

Rosemary baked Tunworth £25

Toasted sourdough and tomato chutney (Kcal 1025)

Asian spiced fish cakes £11

Cucumber and Asian slaw, sweet chilli sauce (Kcal 380)

Peppered mackerel terrine £9.5

Horseradish cream, lemon and pepper dressing (Kcal 640)

Hand PICKED
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Bloomer sandwiches £10

Served with salad and crisps

Hampshire ham, cheddar and mustard mayonnaise (Kcal 541)

Smoked salmon, cucumber, dill and cream cheese (Kcal 472)

Red pepper, goat's cheese and rocket (Kcal 642)

Coronation chicken (Kcal 294)

Salads

Rhinefield "Ploughman's" £12.5/£25

Wookey Hole cheddar, Hampshire ham, balsamic onion, chutney,
basil bocconcini and sun blushed tomatoes (Kcal 779)

The "Conservatory" superfood (v) £9.5/£19

Beetroot, quinoa, spinach, tenderstem broccoli, pomegranate,
sun blushed tomatoes and avocado (Kcal 233)

Warm duck and crispy bacon salad £16

Roquet, mango, spring onion, cucumber and hoisin dressing (Kcal 272)

Main courses

Rhinefield "Bangers and Mash" made with locally produced sausage £17

Crispy onions and pan gravy (Kcal 1823)

Gnocchi (v) £15

Roast garlic, pepper and baby spinach (Kcal 360)

Steamed south coast rope mussels £18

White wine and cream, served with skinny fries (Kcal 1126)

Braised New Forest lamb shank £21

Creamed potato, root vegetables, red wine and rosemary gravy (Kcal 1608)

Pan roast salmon £18

New potato, French beans and cherry tomato salsa (Kcal 522)

Fish pie £18

Haddock, salmon, prawn with peas and leeks topped with cheesy mash (Kcal 794)

Chicken and mushroom pie £18

New potato and broccoli (Kcal 1318)

Braised beef featherblade £21

Mustard mashed potato, wild mushroom and pancetta sauce (Kcal 655)

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Sides £3.50 each

Creamed potato (Kcal 283)
Conservatory mixed salad (Kcal 36)
Garlic and herb sourdough (Kcal 213)
Buttered spinach (Kcal 88)
Skinny Fries or Chunky Chips (Kcal 187)

Hand Picked Favourites

Hand Picked gourmet burger £17

Toasted pretzel bun, grilled bacon, Wookey Hole cheddar, beef tomato, dill pickle, red onion marmalade and chunky chips (Kcal 820)

The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

Buttermilk fried chicken burger £17

Toasted pretzel bun, baby gem lettuce, beef tomato, red onion, tomato chutney and chunky chips (Kcal 512)

Rhinefielder ale battered Atlantic haddock £16

Minted peas, chunky chips, lemon and tartare sauce (Kcal 623)

Caesar salad £9.5

Baby gem, marinated anchovies, croutons, parmesan and egg (Kcal 447)

Add chicken £5 (Kcal 745)

Add John Ross Jnr smoked salmon £6 (Kcal 676)

From the Grill

All served with skinny fries, blushed vine tomatoes, grilled flat mushroom

35 day dry aged Rib eye steak: approx. 224g £30 (Kcal 1203)

35 day dry aged Sirloin steak: approx. 224g £28 (Kcal 1092)

Sauces £2.5

Peppercorn (Kcal 223)/**Béarnaise** (Kcal 303)/**Garlic butter** (Kcal 314)

We source our beef from Donald Russell, Scotland's finest butcher. They say: Always grass-fed. Always traditionally matured. Always hand cut. Because nothing else will do.

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Pizza £14 each

12" classic pizza

Chorizo, red pepper, roquette and balsamic (Kcal 327)
Goat's cheese, spinach and caramelised onion (Kcal 303)
Ham, olive and pickled chilli (Kcal 273)
Mozzarella, basil and cherry tomato (Kcal 250)

Invisible Chips (Kcal 0)

Our Invisible Chips are 0% fat and 100% for charity. All proceeds go to Hospitality Action, which helps hospitality families in crisis across the UK. For more information, visit hospitalityaction.org.uk

Thanks for chipping in!

Desserts

Rhinefield ice cream sundae £9

Shortbread crumb, meringue, fresh berries (Kcal 578)

Triple chocolate brownie £9

Chocolate crumb, vanilla ice cream (Kcal 484)

Sticky toffee pudding £9

Toffee sauce and clotted cream ice cream (Kcal 845)

Vegan sundae £9

Brownie, vanilla ice cream and chocolate sauce (Kcal 225)

Meringue £9

Vanilla Chantilly and fresh berries (Kcal 170)

English Cheeseboard £16 (Kcal 590)

Served with chutney, crackers and grapes

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, named after the nearby hamlet of Tunworth

Oxford blue (v)

Full fat semi – soft Stilton type blue cheese with a creamy texture and sharp clean flavour

Wookey Hole Cheddar

Made in Dorset this Cheddar is matured in the famous limestone caves of Wookey Hole

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Homemade cake of the day

Served between 9am-6pm
Ask server for today's choice
£4

Hot Beverage £4.5

*Nutritional information details use of semi skimmed milk
where used in preparation*

Cafetière Coffee (Kcal 36)
Double Espresso (Kcal 0)
Americano (Kcal 0)
Cappuccino (Kcal 65)
Café Latte (Kcal 97)
Café Mocha (Kcal 137)
Hot Chocolate (Kcal 307)
Loose leaf Tea (Kcal 19)

Ports

WARRES WARRIOR RESERVE

915 | Douro, Portugal NV
Velvety full body and luscious blackcurrant and cherry
flavours.
100ML 5.75 | BTL 43

WARRES LBV PORT

917 | Douro, Portugal 2014
Firm and full-bodied with a ripe fruit character, almost chewy
tannins and a long finish.
100ML 7.50 | BTL 55

Dessert Wine

PETIT GUIRAUD SAUTERNES

1194 | Bordeaux, France 2014
Incredibly fresh with flavours of grapefruit, passion fruit,
pineapple. Floral and light.
125ML 13.50 | 37.5CL BTL 40

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