

IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE SPEAK TO A MEMBER
OF STAFF BEFORE YOU ORDER FOOD AND DRINKS.



THE
HUNTSMAN
OF BROCKENHURST

Here at The Huntsman of Brockenhurst we love our food.
So we keep things simple by doing our best to pick
quality ingredients, cooked perfectly to give you lots
of flavour. One way we do this is by using our
Josper charcoal oven for some of our dishes. It cooks
really quickly at 400 degrees meaning you get
a great smoky, juicy flavour; perfect for our steaks.

MENU

STARTERS

- Ham hock ballotine, pickled cauliflower, piccalilli purée, toasted sourdough, mustard butter.....£6.95
- Marinated duck skewers, spring onion, ginger & noodle salad, sticky soy dressing.....£8.50
- Sautéed garlic chestnut mushrooms, crispy prosciutto ham, Béarnaise, toasted muffin.....£6.50
- Roasted tomato soup, smoked mozzarella, basil oil, brown bloomer, salted butter (v).....£5.50
- Rosary Goats Cheese salad, pickled peppers, cherry tomatoes, red chillies, pea shoots, fresh basil (v).....£6.25
- Smoked mackerel, capers, shallots, crème fraîche, samphire, toasted sourdough.....£6.95
- Pork & chorizo Scotch egg, red pepper tapenade.....£5.50

SHARERS

- Marinated olives (v).....£2.95
- Warm breads; toasted sourdough, sun-dried tomato focaccia, pitta, salted butter, olive oil & balsamic vinegar, red pepper tapenade (v).....£7.95
- Rosemary & garlic baked camembert, toasted sourdough, caramelised red onion chutney.....£10.95
- Fish platter; Jospers roasted mussels, crispy whitebait, salmon & smoked haddock fish cakes, smoked mackerel & crème fraîche salad, toasted sourdough, garlic mayonnaise.....£15.95
- Pork sharer; Old Spot sausages, ham hock ballotine, honey-glazed ham, chorizo & pork Scotch egg, smoky tomato chutney, piccalilli purée, toasted sourdough.....£15.95

MAINS

- Summer salad; avocado, heritage tomatoes, radish, little gem, coriander, lime dressing (v).....£9.95
- Add Jospers grilled chicken breast £4.00
Add pan-fried sea bream £4.00
- Bacon & cheese burger; beef patty, smoked streaky bacon, Quicques Mature Cheddar, smoky tomato chutney, seeded cream enriched bun, house mayonnaise, skinny fries.....£12.95
- Chestnut mushroom, roasted cauliflower & spinach penne pasta, crème fraîche (v).....£9.95
- Gloucester Old Spot sausages, creamed mash, bacon, green beans, onion gravy.....£10.95
- Pea, courgette & green bean risotto, fresh mint, feta (v).....£10.95
- Roast chicken breast, Chantenay carrots, herbs, roasted new potatoes, marinated mozzarella, prosciutto ham, chicken truffle sauce.....£12.95
- We serve this dish in the paper it's cooked in to retain all the flavours
- Ale battered fish, triple cooked chips, sweet mushy garden peas, tartare sauce.....£12.95
- Herb rolled pork fillet, chorizo Pommes Anna, fennel glazed carrots, tenderstem broccoli, cider sauce.....£14.95
- Harissa-roasted rump of lamb, apricot, semi-dried tomato & olive couscous, mint crème fraîche.....£15.95
- Pan-fried sea bream fillet, cannellini bean ragout, cherry tomatoes, basil.....£13.95
- Jospers roasted mussels, fresh lemon, parsley, skinny fries.....£10.95

SIDES

- Skinny fries (v)*.....£3.50
- Sweet potato fries (v)*.....£3.50
- Triple cooked chips (v)*.....£3.50
- Fennel glazed carrots & tenderstem broccoli.....£3.50
- Sourdough & salted butter (v).....£2.50
- Heritage tomato & radish salad.....£3.50
- Sea salt & vinegar onion rings.....£3.50

CHARCOAL OVEN STEAKS

We've handpicked the finest producers of beef across Britain and the US who provide us with the best quality cuts all matured for a minimum of 28 days. When we cook your steak in our Josper charcoal oven you get the best cut, cooked perfectly and full of smoky flavour.

Cooked over 400 degree coals in our Josper charcoal oven, all our steaks are served with triple cooked chips, truffle butter, confit tomato and a Josper smoked Portobello mushroom.

BRITISH ISLES

8oz RUMP (35 DAY AGED).....£16.95

One of the tastiest cuts; the rump isn't as tender as others but it's all about the flavour with this one.

8oz SIRLOIN (35 DAY AGED).....£19.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

8oz RIB EYE (35 DAY AGED).....£22.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling.

8oz FILLET (28 DAY AGED).....£25.95

The most prized cut of them all, the fillet is incredibly tender.

USDA

10oz RIB EYE.....£29.95

Exceptional quality beef from the States, a USDA grade rib eye with great marbling which creates superior flavour.

LARGER CUTS

14oz CÔTE DE BOEUF (35 DAY AGED).....£28.95

From the Welsh Cambrian Mountains. A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

20oz CHATEAUBRIAND (28 DAY AGED).....£28.50

The classic cut to share, taken from the centre tenderloin, next to the fillet.

PRICE PER PERSON
FOR TWO TO SHARE

PEPPERCORN / BÉARNAISE £1.95 EACH

WOOD FIRED PIZZAS

When it comes to pizza we like to think that ours are pretty special.

Using a unique dough recipe and the finest toppings, these crispy sourdough pizzas are cooked to perfection at around 350 degrees in our wood fired oven.

You can even go and watch them being made.

Marinated buffalo mozzarella, mozzarella, semi-dried tomatoes, basil (v).....£8.95

Salami pepperoni, peppadew peppers, green chillies, mozzarella, jalapeños.....£9.95

Prosciutto ham, semi-dried tomatoes, mozzarella, caramelised pineapple.....£9.75

Spicy chilli chicken, peppadew peppers, mozzarella, goat's cheese, red onion.....£10.25

Pancetta, fennel & Old Spot sausage, prosciutto ham, mozzarella, mascarpone.....£10.25

Garlic chestnut mushrooms, smoked mozzarella, red onion jam, rocket (v).....£9.75

Chorizo iberico, salami pepperoni, beef ragu, mozzarella, prosciutto ham.....£11.95

Marinated garlic king prawn, chorizo iberico, chilli, ricotta, mozzarella.....£12.50

SWAP HALF OF ANY PIZZA FOR OUR HOUSE SALAD WITH A BALSAMIC DRESSING.

GARLIC DOUGH BALLS (v).....£4.00

TOMATO & PARMESAN DOUGH BALLS.....£4.00

TOMATO PIZZA BREAD (v).....£4.00

GARLIC PIZZA BREAD (v).....£4.00

DESSERTS

Chocolate brownie, chocolate mousse, chocolate shard, vanilla pod ice cream (v).....	£6.25
Banoffee pie, honeycomb, pecans, toffee ice cream (v).....	£6.25
Seasonal berry pavlova, basil, mint (v).....	£6.25
Vanilla cheesecake, poached strawberries & raspberries, raspberry sorbet (v).....	£6.25
Treacle tart, orange crème fraîche (v).....	£6.25
Cheese plate; Blue Monday, Rosary Goats Cheese, Quicques Mature Cheddar, crackers, grapes, apricot & ginger chutney.....	£8.95
Sharer; chocolate brownies, treacle tarts, seasonal berry pavlova (v).....	£13.50

DESSERT WINES

	125ML	BOTTLE
QUADY WINERY, ESSENSIA		
ORANGE MUSCAT , USA 15%.....	£7.90	£23.00
Sweet oranges, apricots and balanced with a fine citric acidity		
CARLO PELLEGRINO, PASSITO		
DI PANTELLERIA , ITALY 15%.....	£7.90	£23.00
Complex & elegant in style, dried fruits & apricots - this one lasts		
SAINT CLAIR, AWATERE		
NOBLE RIESLING , NEW ZEALAND 12.5%.....	£10.55	£31.00
This is lush - pear & stone fruit with long lingering sweet honey finish		
CASTELNAU DE SUDIRAUNT,		
SAUTERNES , FRANCE 14%.....	£10.55	£31.00
Big, sickly, gorgeous, beautiful flavour - the ultimate dessert wine for us		

HOT DRINKS

We've teamed up with Nude Coffee Roasters to serve up the freshest and tastiest coffee using beans sourced from around the world.

Latte.....	£2.60
Espresso.....	£2.00
Macchiato.....	£2.20
Long black.....	£2.00
Mocha.....	£3.00
Flat White.....	£2.60
Cappuccino.....	£2.60
Hot chocolate.....	£3.00
Brew Tea Co.	£2.20
Syrup, soy or extra shot.....	£0.50

ALL FOOD IS PREPARED IN KITCHENS WHERE NUTS, GLUTEN AND OTHER ALLERGENS COULD BE PRESENT AND OUR MENU DESCRIPTIONS CANNOT INCLUDE ALL INGREDIENTS. WE REGRET THAT WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE FREE FROM NUTS OR NUT DERIVATIVES. IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE. IF YOU SEE A (V) NEXT TO ANY OF OUR DISHES THEN IT'S SUITABLE FOR VEGETARIANS. IF YOU SEE A (V)* WE CANNOT GUARANTEE THAT THESE DISHES HAVE BEEN COOKED IN A FRYER DEDICATED TO VEGETARIAN ITEMS. OUR FOOD IS GM-FREE. WHERE WE STATE A WEIGHT, IT'S A RAW WEIGHT AND 1OZ EQUALS APPROXIMATELY 28 GRAMS. SOME OF OUR FISH AND POULTRY DISHES MAY CONTAIN BONES.