



Malverleys

FARM & DINING

Sample evening menu - May

Peach bellini £11

Malverleys negroni £10

Botivo spritz £11

For the table

Toasted Malverleys sourdough, Heckfield butter £6

Nduja and burrata flatbread £10

A plate of air-cured ham £9.5

Nocellara olives £4

Starters

South coast octopus, smoked tomato, red pepper and flat bread £15

Beetroot-cured Hampshire trout, rye toast, cucumber and dill salad £14

Early season heritage tomatoes, burrata and aged balsamic £14

Estate garden asparagus, aged Parmesan and hens egg £13

Pan-seared crevettes, roasted garlic, chilli and lemon £15

Mains

Malverleys Estate lamb, crispy lamb shoulder, Jersey royals and wild garlic £28

Hampshire trout, Jersey royals, samphire and lemon vinaigrette £27

Wood-fired courgettes, tempura courgette flower, black garlic and toasted seeds £22

Malverleys Estate pork chop, pork fillet, ratte potatoes, burnt apple and wild garlic £26

Cornish mussels, chorizo, saffron, sourdough and skinny fries £23

Sides – all £6

Wild garlic and spring greens

Beef-dripping skinny fries and aioli

Jersey royals, lemon and garden herbs

Estate garden carrots, ricotta and seeds

Pudding

Basque cheesecake with blood orange and sherry compote £9

White chocolate mousse, poached rhubarb and chocolate crumb £9

Homemade ice cream or Affogato £7

British cheese, crackers and garden chutney £12



Before ordering, please speak to our team. Dishes are prepared in our kitchen which contains all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.

Service charge is not included and all tips go to the team.