

## WINE LIST

<u>WHITE</u>	125ml	175ml	250ml	Bot.
Chardonnay, Bellefontaine Vin de Pays French, 12.5%abv, <i>Ripe Melon &amp; Pineapple on the palate.</i>				£21.50
Garganega/Pinot Grigio, GPG Italy, 12.5%abv, <i>A fresh dry white; crisp with citrus on the palate.</i>	£3.90	£5.20	£7.30	£21.00
Chenin/Viognier, Percheron South Africa, 13.5%abv, <i>Aromatic with vibrant white stone fruit on the palate.</i>	£4.20	£5.50	£7.80	£22.50
Sauvignon Blanc, Whale Watcher Marlborough, 12.5%abv, <i>Fresh stone fruit &amp; guava &amp; lime on the palate.</i>	£4.40	£5.80	£8.10	£23.50
Picpoul, De Maine Les Ronces France, 13%abv, <i>Vibrant and fresh, melon on the nose.</i>				£25.00
Rioja Blanco, Navajas Spain, 12.5%abv, <i>Unoaked with fresh crisp flavours.</i>				£25.50
Gavi, La Battistina Italy, 12.5%abv, <i>Juicy fruit with zippy citrusy mouth-watering feel.</i>				£26.50
Sancerre, Le Manoir France, 12.5%abv, <i>Rounded on the palate, with gooseberries and citrus fruits.</i>				£32.00
Chablis, De La Motte France, 13.5%abv, <i>Classic, unoaked Burgundy –ripe fruit and a rounded palate.</i>				£36.00
<u>ROSE</u>				
White Zinfandel, Burlesque California, 12%abv, <i>Luscious strawberries on the palate with an off dry finish.</i>	£3.90	£5.20	£7.30	£21.00
Cinsault Pasquiers Languedoc, 12.5%abv, <i>Refreshing rose with good body &amp; depth of flavor.</i>	£4.20	£5.50	£7.80	£22.50
Grenache/Cinsault, St Louis Provence France, 12.5%abv, <i>Juicy fruit, fresh and soft on the palate.</i>				£26.00
<u>RED</u>				
Shiraz, Cape Heights South Africa, 13%abv, <i>Dark fruit on the palate, smooth with a touch of spice.</i>	£4.00	£5.30	£7.50	£21.50
Merlot, Sierra Grande Chile, 12.5%abv, <i>Fresh bramble fruit on the palate with hints of chocolate.</i>	£3.90	£5.20	£7.30	£21.00
Pinotage, False Bay South Africa, 14%abv, <i>Red berries and cherries with a long, dry finish.</i>	£4.20	£5.50	£7.80	£22.50
Primitivo, I Muri Italy, 14%abv, <i>Full bodied with good structure &amp; a long finish</i>				£25.00
Rioja, Ontañón (Organic) Spain 14%abv, <i>Rich, ripe fruits &amp; full of flavour.</i>				£26.50
Pinot Noir, Sileni Cellars New Zealand, 12%abv, <i>Ripe black cherries with juicy dark berry fruit.</i>				£27.00
Malbec, Alberca Argentina, 14.5%abv, <i>Red berries &amp; fresh bramble fruit on the palate with a silky finish.</i>				£28.00
La Madone Fleurie, Beaujolais France, 13%abv, <i>Aromatic twist of violets, silky with abundance of berries.</i>				£29.50
Chateau Calvimon Graves Bordeaux, 13%abv, <i>Power and finesse, tea chest nose, palate of intense cassis fruit.</i>				£37.00
<u>SPARKLING &amp; CHAMPAGNE</u>				
Prosecco, Lunetta, White Italy, 11%abv, <i>Light and fruity – good body and length.</i>	Single Serve 200ml	£9.50		£29.50
Prosecco, Lunetta, Pink Italy, 11.5%abv, <i>Sparkling summer fruits with gentle bubbles.</i>	Single Serve 200ml	£9.50		£29.50
Peter Lehman, Black Queen, Sparkling Shiraz Barossa Valley, Australia, 11%abv, <i>Dark exotic fruits on the palate.</i>				£37.50
Charles Chevalier Champagne, 12.5%abv, <i>Fine mousse with classic baked biscuit on the palate.</i>				£44.00
Billecart Salmon Brut Reserve Champagne, 12%abv, <i>Elegantly textured with a very long finish.</i>				£64.00

## JUNIOR DINING MENU

*For the under 12's only*

Available 12noon-8pm

### STARTERS - at £4.50

Chef's Homemade Soup of the Day

Garlic Baguette

### MAIN COURSE - at £8.00

Chicken Nuggets or Fish Fingers  
Served with Chips or Mash & Beans or Peas

Cheese Burger & Chips

Cheese, Tomato & Basil Pizza Bread, Chips

### DESSERT - at £4.50

Vanilla Ice Cream with Wafer

Belgian Waffles, Toffee Sauce & Chocolate Ice Cream

**Fruit Shoots/Soft Drink Cartons available at £1.90**

This is our Traditional Sunday Fayre

Served between 12noon-8pm



# The Cedar Tree

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## South Lawn Hotel

Welcome to South Lawn during the second stage of lifting of restrictions. Please bear with us as we do our best to work within the restrictions to keep you safe.



**Monday 17<sup>th</sup> May to Monday 21<sup>st</sup> June 2021**

**Here is a summary of restrictions that remain in place**

Please check in Using the App if possible

Sanitise on arrival

Table service only, No Bar service

Food and Drink must be consumed whilst seated

No intermingling between tables

Face coverings must be worn when not seated

Apply common courtesy to give people space

Rule of 6 applies indoors

Do not move furniture, it is 1m+ Spaced

Thank you for your understanding during what remains a challenging time for us.

We are so looking forward to 21<sup>st</sup> June when after 15 Months we will be able to re-open our Function Suite and further restrictions are lifted.

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## NIBBLES / BREAD / SHARERS

Olives	£2.40
Nachos & Salsa	£2.00
Spiced Mixed Nuts	£2.40
Halloumi Fries & Garlic Mayo	£4.50
Baguette, Seeded Bloomer, Olive Oil & Balsamic	£4.50

## STARTERS

Soup of the Day, Half Baguette	£5.50
Seafood Assiette	£7.90
Prawn & Crayfish Cocktail, Crab & Smoked Salmon Rillettes, Mackerel Pate	
Baked Camembert to Share	£9.90
Pear & Apple Chutney, Toasted Bloomer	
Rosary Goats Cheese & Basil Mousse	£6.90
Tomato Salad, Beetroot Relish & Rocket	
Ham Hock Terrine	£7.50
Pickles, Garlic Aioli & Crusty Bread	

## BAGUETTES

All served with Chips

Roast Beef	£8.40
Horseradish, Beetroot Slaw, Gherkin & Rocket	
Ham & Tomato	£7.90
Apple Chutney	
Fish Club	£8.40
Smoked Salmon, Crayfish, Avocado, Cocktail Sauce & Egg	
Mozzarella & Basil	£7.90
Tomato Salsa, Rocket & Pesto	

## Traditional Sunday Roasts

£14.50

We always have 3 Roast's available on a Sunday:

Sirloin of Beef  
Breast of Chicken  
Loin of Pork or Turkey Breast

Served with Parsnips, Roast Potatoes, Yorkshire Pudding, Gravy & Seasonal Vegetables

## MAIN COURSES

All mains served with a Selection of Vegetables

Marinated Slow Cooked Lamb Braised with Tomato, Rosemary & Cumin, Dauphinoise Potato	£18.50
Salmon, Cod & Pancetta Pie Roasted Leek & Mussel Sauce, Parmesan Mash	£15.90
Vegetable Green Curry Coconut Rice, Chilli & Coriander (vegan)	£14.00
With Salmon	£16.00

## SIDES – All at £3.40

Sweet Potato Wedges  
Coleslaw  
Chips  
Peppercorn Sauce  
New Potatoes

## DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream	£6.90
Honeycomb Chocolate Brownie Brownie Pieces, Chocolate Mousse, Honeycomb Ice Cream, Cream	£7.50
Vanilla Crème Brulée	£6.40
Orange & Rhubarb Compote, Almond Streusel	
Mango & Coconut Pavlova Passion Fruit Curd	£6.90
Selection of Local Cheeses, Apple Chutney	£8.50

**Served between 2pm-5pm**  
**Full Afternoon Tea - £16.00 per person**

(Minimum 2 people)

Selection of Sandwiches & Cakes  
Scones, Clotted Cream & Jam  
Pot of Tea/Coffee

**Cream Tea - £7.90 for 1 person**

Scones, Clotted Cream & Jam  
Pot of Tea/Coffee

## HOT DRINKS

### COFFEE

Filter	£2.20
Latte, Cappuccino, Espresso, Americano	£3.50
Floater Coffee: Tia Maria, Whiskey, Cointreau	£6.50

### TEA & INFUSIONS

All at £2.20

Breakfast, Various Infusions please ask