

WINE LIST

| <u>WHITE</u> | 125ml | 175ml | 250ml | Bot. |
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| Chardonnay, Bellefontaine Vin de Pays French, 12.5%abv, <i>Ripe Melon & 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 & guava & 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 Bianco, 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 & 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 & a long finish</i> | | | | £25.00 |
| Rioja, Ontañón (Organic) Spain 14%abv, <i>Rich, ripe fruits & 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 & 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 Calviont Graves Bordeaux, 13%abv, <i>Power and finesse, tea chest nose, palate of intense cassis fruit.</i> | | | | £37.00 |
| <u>SPARKLING & 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-2pm & 6pm-9pm

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 menu is served from Monday to Saturday
We have a more traditional Sunday Fayre, please ask
for a Sunday Lunch Menu



The Cedar Tree @

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 17th May to Monday 21st 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 21st June when after 15
Months we will be able to re-open our Function Suite
and further restrictions are lifted.

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Email: events@southlawnhotel.co.uk



NIBBLES / BREAD / SHARERS

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| Olives | £2.40 |
| Nachos & Salsa | £2.00 |
| Spiced Mixed Nuts | £2.40 |
| Garlic Baguette, Smoked Cheddar Fondue | £5.50 |
| Baguette, Seeded Bloomer, Olive Oil & Balsamic | £4.50 |
| Halloumi Fries & Garlic Mayo | £4.50 |

STARTERS

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| Baked Camembert to Share | £9.90 |
| Pear & Apple Chutney, Toasted Bloomer | |
| Breaded Whitebait & Calamari | £7.40 |
| Tartare Sauce | |
| Pea & Ham Soup, Ham Hock & Cheddar Toastie | £6.00 |
| Bresaola | £7.50 |
| Marinated Cured Beef, Pickles, Garlic Dressing & Parmesan | |
| Seafood Assiette | £7.90 |
| Prawn & Crayfish Cocktail, Crab & Smoked Salmon Rillette, Mackerel Pate | |
| Rosary Goats Cheese & Basil Mousse | £6.90 |
| Tomato Salad, Beetroot Relish & Rocket | |

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

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

TEA & INFUSIONS

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| All at £2.20 |
| Breakfast, Various Infusions please ask |

MAIN COURSES

All mains served with a Selection of Vegetables except Fish & Chips

Available 12noon-2pm & 6pm-9pm

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| Marinated Slow Cooked Lamb | £18.50 |
| Braised with Tomato, Rosemary & Cumin, Dauphinoise Potato | |
| Beer Battered Fish & Chips | £14.50 |
| Mushy Peas & Tartare Sauce | |
| 8oz Ribeye Steak | £19.00 |
| Cooked to your liking with Chips, Tomato, Mushroom, Onion Rings & Rocket | |
| Cauliflower Cheese | £14.50 |
| Celeriac Gratin, Grilled Goats Cheese, Roasted Cauli & Cherry Vine Tomatoes, Cheese Sauce | |
| Vegetable Green Curry | £14.00 |
| Coconut Rice, Chilli & Coriander (vegan) With Salmon | £16.00 |
| Maple & Sesame Glazed Duck Leg | £16.90 |
| Stir Fried Baby Corn & Greens, Sweet Potato Wedges | |
| Salmon, Cod & Pancetta Pie | £15.90 |
| Roasted Leek & Mussel Sauce, Parmesan Mash | |
| Grilled Fillet of Bass | £16.40 |
| Crushed Tapenade Potato, Salsa Verde & Roasted Tomatoes | |
| Trio of Pork | £16.00 |
| Slow Cooked Belly, Schnitzel & Black Pudding Colcannon Potato, Mustard & Cider Jus, Apple Sauce | |

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| Roasted Breast of Chicken | £15.50 |
| Chorizo & Mushroom Cassoulet with Crispy Gnocchi | |

SIDES – All at £3.40

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| Sweet Potato Wedges | Coleslaw |
| Chips | Onion Rings |
| Peppercorn Sauce | New Potatoes |

DESSERTS

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| Sticky Toffee Pudding, Vanilla Ice Cream | £6.90 |
| Tiramisu Delice | £6.50 |
| Chocolate Mousse, Coffee Sponge & Baileys Mascarpone | |
| Strawberry Mille Feuille | £6.90 |
| Strawberry Ice cream & Chantilly | |
| Vanilla Crème Brulée | £6.40 |
| Orange & Rhubarb Compote, Almond Streusel | |
| Mango & Coconut Pavlova | £6.90 |
| Passion Fruit Curd | |
| Selection of Local Cheeses, Apple Chutney | £8.50 |

BAGUETTES

All served with Chips

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| Roast Beef | £8.40 |
| Horseradish, Beetroot Slaw, Gherkin & Rocket | |
| Ham & Tomato | £7.90 |
| Apple Chutney | |
| Cheddar Cheese | £7.50 |
| Cucumber & Pickle | |
| Fish Club | £8.40 |
| Smoked Salmon, Crayfish, Avocado, Cocktail Sauce & Egg | |
| Mozzarella & Basil | £7.90 |
| Tomato Salsa, Rocket & Pesto | |

SALADS

Mixed Leaf, Tomato, Cucumber, Egg, House Dressing & Croutons with either of:

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| Grilled Feta, Beetroot & Sun Blushed Tomato | £12.50 |
| Smoked Chicken, Bacon & Avocado | £14.00 |
| Tuna Nicoise | £14.50 |