

Restaurant
MENU



Hoburne
Holidays

To Start

SEA SALT & ROSEMARY FOCACCIA WEDGE v (vg option available) 8.25

Rustic focaccia bread served warm with extra virgin olive oil, balsamic, harissa houmous & a feta cheese dip 972kcal

SPICED BUTTERNUT SQUASH & SWEET POTATO SOUP vg (gfi option available) 7.50

Finished with coconut milk & fresh coriander. Served with crusty bread 606kcal

LUXURY PRAWN & CRAB COCKTAIL lc (gfi option available) 8.25

With cocktail sauce, crisp lettuce, lemon & brown bread & butter 692kcal

K POP KOREAN CHICKEN BITES lc 7.95

Crispy gochujang chicken pieces nestled on an Asian vegetable salad with sriracha mayo 753kcal

**Make it vegan & swap your chicken for
crispy cauli bites vg lc 622kcal**

CHICKEN LIVER PÂTÉ lc (gfi option available) 8.25

With pickled red onions, sticky fig relish
& toasted sourdough 391kcal

CHEESY GARLIC FLATBREAD v 5.95

Sourdough flatbread topped with garlic butter, gratinated with Cheddar & mozzarella cheese 699kcal

MARGHERITA FLATBREAD v 6.95

Sourdough flatbread topped with garlic tomato sauce, gratinated with Cheddar & mozzarella cheese 715kcal

Food Allergy Notice

Please ask your server or scan here to see full allergen information



SCAN ME

Please be aware that we do use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination traces may be present. All weights are approximate before cooking. Meat & fish may contain small bones.

Adults need around 2000kcal a day

Mains

BEER BATTERED FISH FILLET (gfi option available) 15.50 / sa 8.50

Served with crushed minted peas, French fries, homemade tartare sauce & a wedge of lemon 1238kcal / sa 1023kcal

**Make it vegan & swap your fish fillet for crispy battered tofu
vg 1191kcal / sa 976kcal**

ADD ONS

POT OF KATSU CURRY SAUCE vg gfi +228kcal 2.00

JUG OF HOMEMADE GRAVY gfi +67kcal 2.00

3 PIECES OF SCAMPI +63kcal 2.50

PICKLED ONION +17kcal 1.00

3 ONION RINGS vg +177kcal 2.50

8oz STEAK BAVETTE gfi lc 19.50

Grilled 8oz bavette steak served medium-rare with dressed rocket leaves & chimichurri sauce 614kcal & your choice of a side from the 'Sides' section

VENISON BOLOGNAISE 16.50 / sa 8.95

Tender British venison cooked in red wine, herbs and tomatoes on a bed of fresh pappardelle pasta, finished with truffle oil & Winchester cheese 843kcal / sa 523kcal

BUTCHER'S SAUSAGES & MASH gfi 14.95 / sa 8.95

Three grilled Butcher's sausages served on roasted smoked garlic mash with garden peas & homemade onion gravy 1075kcal / sa 607kcal

CHICKEN GYROS FLATBREAD 15.95

Grilled marinated chicken slices served on a sourdough flatbread with harissa houmous, tomatoes, red onion & creamy tzatziki dressing. Served with French fries 967kcal

OVEN BAKED AUBERGINE PARMIGIANA v lc 16.50 / sa 8.95

Layers of fried aubergines, rich tomato sauce, mozzarella & parmesan cheese. Served with garlic flatbread & dressed rocket leaves 764kcal / sa 382kcal

JAPANESE KATSU CURRY 16.50 / sa 8.95

An authentic Japanese curry served with steamed basmati rice & an Asian slaw 874kcal / sa 437kcal

Choose from:

BREADED CHICKEN MINI FILLETS +436kcal / sa +218kcal

CRISPY CAULIFLOWER BITES vg gfi +376kcal / sa +188kcal

CRISPY BATTERED TOFU vg gfi +139kcal / sa +70kcal

THE HOBURNE SHEPHERD'S PIE gfi 16.95 / sa 8.95

Tender lamb cooked with herbs & spices, topped with 'Isle of Wight' smoked garlic mash & gratinated with mature cheddar cheese. Served with a pot of crushed garden peas 1143kcal / sa 572kcal

Burgers

ABERDEEN ANGUS BACON CHEESEBURGER (gfi option available) 17.50

Chargrilled 6 oz Aberdeen angus burger topped with grilled bacon & cheddar cheese in a seeded grillhouse bun with crisp lettuce, tomato, pickles, red onion & our tangy burger sauce.

Served with French fries 1431kcal

MISSISSIPPI STYLE HUNTERS CHICKEN BURGER (gfi option available) 17.50

Chargrilled chicken breast topped with a tangy Mississippi style burger sauce, grilled bacon & cheddar cheese. Served in a seeded grillhouse bun with crisp lettuce, tomato, red onion & pickles. French fries served on the side 1373kcal

BEETROOT, RED PEPPER & QUINOA BURGER vg 15.50

A panko crumbed patty of beetroot, quinoa & red peppers in a seeded grillhouse bun with crisp lettuce, sriracha mayo, tomato, pickles & red onions. Served with French fries 1039kcal

DOUBLE UP YOUR BURGER FOR £4

Add a topping:

CHEDDAR CHEESE v gfi +183kcal 2.00

GRILLED BACON gfi +181kcal 2.00

FREE RANGE EGG v gfi +79kcal 1.50

GRILLED MUSHROOM vg gfi +26kcal 1.50

SMASHED AVOCADO vg gfi +102kcal 2.00

3 ONION RINGS vg +177kcal 2.50

Salads

CALIFORNIAN COBB gfi lc 13.95 / sa 7.50

A vibrant mix of crisp greens, avocado, grilled chicken, crispy onions, grilled bacon bits, free range egg, diced tomatoes & Stilton cheese 915kcal / sa 532kcal

BUDDHA BOWL vg 11.95 / sa 6.95

Mediterranean style couscous topped with rocket leaves, roasted beets, tomatoes, red onions, cucumber, pomegranate seeds, harissa houmous, crispy onions & a tzatziki style dressing 824kcal / sa 412kcal

Add a topping:

FLAKED TUNA MAYO gfi +331kcal 4.00

CRISPY CAULI BITES vg gfi +387kcal 4.00

KOREAN CHICKEN PIECES +385kcal 4.00

CRISPY FRIED TOFU v vg +139kcal 4.00

lc Less than 60g carbs | v Vegetarian | vg Suitable for vegans
gfi Gluten free ingredients | sa Smaller appetite

Please note some dishes may be
adapted for special dietary requests

Caution: Food items may be hot

Midweek Offers

2 FOR £27 TUESDAYS

Order two main meals for £27 (excluding steak)*

WACKY WEDNESDAYS

Choose a burger or fish & chips
with a drink for £16.50*

STEAK NIGHT THURSDAY

Buy two steaks & get a bottle of house wine on us*

*Please refer to the QR code below for T&C's

Sides

SKIN ON FRIES vg gfi 652kcal 3.95

6 ONION RINGS vg 355kcal 4.75

MINI SALAD BOWL vg gfi lc 87kcal 3.95

SMOKED GARLIC MASH v gfi 350kcal 3.95

CRUSHED MINTED PEAS v gfi 171kcal 2.95

MOROCCAN COUS COUS vg 480kcal 3.95

POT OF KATSU CURRY SAUCE vg gfi 228kcal 2.00

JUG OF HOMEMADE GRAVY gfi 67kcal 2.00



Suppliers and Food Sources

Here at Hoburne, we are passionate about our food, where it has come from and how it has been looked after. Not to mention how it gets to us. We try to use suppliers that are local to our parks to support local businesses and help reduce our carbon footprint. Our primary supplier allows our butcher, cheese supplier and ice cream producer to 'piggyback' onto their trucks, which means we can reduce carbon emissions and relieve traffic a little bit. They are committed to sustainability, working towards becoming completely carbon neutral, with zero waste sent to landfill.

FISH & SHELLFISH

The majority of the fresh fish and seafood we use comes from the southern shores of England and sourced from Brixham, which is only a short distance from Devon Bay by Hoburne on the English Riviera. We ensure all our fresh fish and seafood products are sustainably sourced and wherever possible, accredited by the Marine Stewardship Council (MSC).

BUTCHERY

Our fresh meat is sourced within the UK and has welfare assurances such as Red Tractor wherever possible. All our Butcher's sausages are gluten free.

ICE CREAM

We use the New Forest Ice Cream Company, which is based just down the road from our Hampshire parks (Naish by Hoburne and Bashley by Hoburne).

CHEESE

Our specialty cheeses all come from producers located in the Southern Counties. Such as Lyburn Farm, Croxton Manor, Isle of Wight Cheese Co. & Rosary Goat Cheese Co. to name a few.

EGGS

All our eggs are free-range (except when restricted) and of British origin with the Red Lion Stamp.

LOCAL PRODUCE

For our fresh produce such as fruit, vegetables & salads we use a Hampshire-based supplier. When in season, most of our fresh produce comes from local farms within the south and southwest of England. The majority come from farms within 25 miles of Bashley by Hoburne in the New Forest.

LOCAL PRODUCTS

Where possible, we try to support local businesses by using their products within our menus. Examples of this are Hogs Bottom Chutneys (Devon), Dorset Tea, The Garlic Farm (IOW), New Forest Spring Water (Hampshire), New Forest Fruit Co. (Hampshire) and many more.

COFFEE

At Hoburne, we use Full Circle Coffee Co. They roast their beans in small batches from their HQ near Blandford in Dorset. The beans are ethically and sustainably sourced from suppliers around the world.

BAKERY

Many of the bread/bakery products we use come from a bakery that sources key ingredients such as wild farmed flours and oils from British farms. Everything they produce is Red Tractor Assured.

Try our Hoburne App

Did you know you can now order your food and drinks via our app? Let us do the work while you relax with your family - you are on holiday after all!

DOWNLOAD THE APP NOW



Terms & Conditions

For promotional terms & conditions scan here, or alternatively ask your server

