



Winter
MENU



THE COAST HOUSE

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 zerocarbon, 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 Hoburne Devon Bay on the English Riviera. We ensure all our fish and seafood products are sustainably sourced and wherever possible, accredited by the Marine Stewardship Council (MSC).

BUTCHERY

We use a butcher that is local to the New Forest and all our fresh meat is sourced within the UK and has welfare assurances such as Red Tractor wherever possible. Our bacon is cured in Dorset, just a stone's throw away from Hoburne Park.

ICE CREAM

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

CHEESE

Our speciality cheeses all come from producers located in the Southern Counties. Such as Lyburn Farm, Croxton Manor, Cricket St Thomas, Isle of Wight Cheese Co, Tunworth & 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. Fruit, Vegetables & Salads We use a Hampshire-based supplier for our fresh produce. When in season, most of our fresh produce comes from local farms within the south and south west of England. The majority come from farms within 25 miles of Hoburne Bashley 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), Cold Pressed Oil Company (Hampshire), Dorset Tea, The Garlic Farm (IOW), New Forest Spring Water (Hampshire) and many more to mention.

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 flour and oil from British farms. Everything they produce is Red Tractor Assured.

OUR CHEFS

Our head chefs and their teams have an active role in developing our menus and have created some signature dishes for you to enjoy.

John Gill - head chef Devon Bay
Milen Pavlov - head chef Cotswold
Ben Gregory - head chef Bashley
Adam Jones - head chef Naish
Lloyd Rixon - head chef Hoburne Park

Breakfast

SERVED UNTIL 11:30AM

A selection of fresh fruit & freshly baked pastries are available throughout breakfast

AMERICAN STYLE BUTTERMILK PANCAKES v 7.25

Served with maple flavoured syrup & a choice of fresh berries 459kcal, banana slices 448kcal or grilled back bacon 551kcal

DAIRY FREE COCONUT YOGHURT vg gfi 4.95

Topped with fresh red berries, pomegranate seeds & toasted pistachio nuts 506kcal

HOMEMADE BUBBLE & SQUEAK gfi 7.25

With 2 grilled back bacon rashers & 2 fried eggs 741kcal

EGGS ROYALE 8.95

Toasted sourdough topped with Severn & Wye smoked salmon, poached eggs & hollandaise sauce 739kcal

EGGS BENEDICT 6.95

Toasted sourdough topped with grilled bacon rashers, poached eggs & hollandaise sauce 862kcal

EGGS & AVOCADO v 6.95

Toasted sourdough topped with smashed avocado, tomato, poached eggs & smoked paprika hollandaise sauce 738kcal

CLASSIC HOBURNE BREAKFAST 8.50

Two back bacon rashers, butcher's pork sausage, field mushroom, toasted sourdough, grilled tomato, baked beans & choice of fried 726kcal, scrambled 908kcal or poached egg 644kcal

THE BIG BREAKFAST 11.50

Two back bacon rashers, two butcher's pork sausages, grilled tomato, field mushroom, baked beans, two slices of toasted sourdough, mini hash browns & either fried 1388kcal, scrambled 1515kcal or poached eggs 1258kcal

VEGETARIAN BREAKFAST v 8.50

Two vegan Quorn sausages, mini hash browns, baked beans, grilled tomato, field mushroom, sourdough toast & either fried 877kcal, scrambled 1029kcal or poached eggs 742kcal

On the Run

BREAKFAST ROLLS

Freshly baked & buttered filled rustic rolls

BACK BACON RASHERS 516kcal **5.50**

BUTCHER'S SAUSAGES 712kcal **5.50**

FRIED EGGS v 425kcal **5.25**

VEGAN QUORN SAUSAGES vg 417kcal **4.95**

TOAST & EGGS v 4.75

Two scrambled 700kcal fried 480kcal or poached eggs

414kcal on buttered sourdough toast

ADD SMOKED SALMON 133kcal **4.00**

TOAST & PRESERVE v 3.95

Toasted sourdough bread, served with butter & 1 choice from 233kcal

TIPTREE STRAWBERRY JAM +74kcal

TIPTREE ORANGE MARMALADE +75kcal

MARMITE +41kcal

NUTELLA +80kcal

Sammy Squad

SAMMY BREAKFAST 5.75

Choose either back bacon rasher or butcher's sausage with baked beans, toast & choice of fried 500kcal, poached 466kcal or scrambled egg 730kcal

CAPTAIN SMUGGLES CEREAL v 1.95

Kellogg's coco pops served with a jug of semi skimmed milk 171kcal

TOMMY'S EGG & SOLDIERS v 3.50

Choice of scrambled 508kcal, fried 278kcal or poached egg 244kcal, served with toasted & buttered sourdough soldiers

CORAL'S FRUIT YOGHURT vg gfi 2.75

Dairy free yoghurt topped with banana slices, strawberries & drizzled with strawberry sauce 173kcal

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. Fish may contain small bones.

Adults need around 2000kcal a day

v Vegetarian | vg Suitable For Vegans

gfi Gluten Free Ingredients



Rolls and Wraps

AVAILABLE UNTIL 4PM
Served with a salad garnish

FLAKED TUNA MAYO MELT 8.95

A deli roll filled with flaked tuna mayonnaise & baked with Cheddar & mozzarella cheese 964kcal

BOURBON BBQ CHICKEN & BACON MELT 9.50

A deli roll filled with grilled chicken, thick back bacon & Bourbon BBQ sauce, topped with Cheddar & mozzarella cheese 837kcal

CORONATION CHICKEN CLUB 9.50

A sub roll filled with Coronation chicken, grilled back bacon, crisp lettuce & sliced tomatoes 1163kcal

GRILLED TORTILLA WRAPS 9.75

Filled with houmous, red drop peppers, cucumber, gem lettuce, tomato & red onions. Served with a sumac & tahini dip. Choose from:

BREADED CHICKEN GOUJONS 732kcal or
CRISPY CAULIFLOWER BITES **vg** 724kcal

THE NEW YORK DELI SANDWICH 9.50

Hot pastrami & Emmental cheese filled sub roll packed with wholegrain mustard mayo, gherkins & rainbow slaw 725kcal

CHOOSE A 1/2 PORTION OF ANY ROLL OR WRAP WITH A MUG OF SOUP FOR 7.95

(Please ask server for today's option) 194Kcal

Salads

CLASSIC CHICKEN CAESAR 12.95

Crisp gem lettuce tossed in our homemade Caesar dressing topped with grilled chicken breast, crispy back bacon, anchovies, Old Winchester cheese & garlic croutons 983kcal

POKE BOWL **vg gfi** 10.50

A delicious bowl of basmati rice topped with shredded cabbage, cucumber, cherry tomatoes, smashed avocado, radishes, carrot, spring onions, toasted sesame, fresh coriander & sriracha mayo 489kcal

Add a topping

SEVERN & WYE SMOKED SALMON **gfi** +134kcal 4.00

FIRECRACKER CAULIFLOWER **vg gfi** +406kcal 3.00

STICKY CHICKEN BITES +354kcal 3.50

Starters and Small Plates

BREAD & OLIVES **vg** 7.50

Assorted breads with mixed olives, houmous, balsamic & extra virgin olive oil 849kcal

MILEN'S ROASTED PARSNIP & APPLE SOUP **vg (gfi option available)** 7.50

Velvety smooth roasted parsnip soup flavoured with apples and fresh thyme. Served with parsnip crisps and a rustic bread roll 528kcal

CRISPY CAULIFLOWER BITES **vg gfi** 7.95

Drizzled with sriracha mayo, spring onions, sesame seeds, fresh lime & coriander 529kcal

THAI-STYLE CHICKEN WINGS 7.95

Sticky glazed Thai-style wings topped with toasted sesame, scallions, fresh coriander & grilled lime 817kcal

CRISPY FRIED WHITEBAIT 7.50

Dusted with smoked paprika & served with homemade tartare sauce with a wedge of lemon 946kcal

SMOKED HADDOCK, SPINACH & OLD WINCHESTER GRATIN 7.50

Smoked haddock & spinach in a creamy sauce gratinated with Old Winchester cheese. Served with crusty bread 665kcal

CRISPY PORK BELLY **gfi** 7.50

Crispy fried pork belly confit on a bed of rainbow slaw & drizzled with Bourbon BBQ sauce 783kcal

Sides and Fries

SKIN ON FRIES **vg gfi** 702kcal 3.50

ONION RINGS **vg** 279kcal 3.95

CHEESY GARLIC FLATBREAD **v** 768kcal 4.50

MINI SALAD BOWL **vg** 84kcal 3.50

CREAMY MASHED POTATO **v gfi** 309kcal 3.50

LOADED THAI FRIES **v gfi** 6.50

Skin on French fries topped with melted cheese, drizzled with sriracha mayo, lime wedge, fresh coriander, toasted sesame & scallions 1194kcal

LOADED AMERICAN FRIES **gfi** 6.50

Skin on French fries topped with melted cheese, crispy bacon bits, fried onions & drizzled with bourbon BBQ sauce 1130kcal

Mains

BEER BATTERED FISH FILLET 14.50

Served with crushed minted peas, double crunch fries, homemade tartare sauce & a wedge of lemon 1209kcal

8 oz SIRLOIN 19.95

Served with skin on fries, roasted vine tomato, grilled field mushroom, dressed rocket leaves & our Isle of Wight smoked garlic butter 1103kcal

Add a sauce

BEARNAISE SAUCE **v** +320kcal 3.00

CREAMY PEPPERCORN SAUCE **gfi** +361kcal 3.00

ADD KING PRAWNS **gfi** +138kcal 3.50

HOBURNE BURGER (**gfi option available**) 15.50

Chargrilled 6 oz beef burger topped with maple glazed bacon, Emmental cheese, tomato chutney & onion rings. Served in a seeded grillhouse bun with crisp lettuce, tomato, pickles & red onion. Served with French fries 1465kcal

DEVON'S HOMITY PIE BY JOHN 13.50

An open shortcrust pastry pie deep filled with creamy garlic potatoes, leeks, spinach & Cheddar cheese. Served with a beetroot, pear & rocket leaf salad 1121kcal

BUTTERMILK FRIED CHICKEN BURGER 14.95

Marinated & fried chicken breast topped with sriracha mayo. Served in a seeded grillhouse bun with crisp lettuce, tomato, pickles & red onion. Served with French fries 1435kcal

JOHN'S SPICED CHICKEN & CHORIZO TAGLIATELLE 14.95

Sauteed chicken thigh pieces on a bed of tagliatelle tossed in a hearty chorizo, tomato and pepper sauce. topped with Winchester cheese 910kcal

ADD KING PRAWNS **gfi** +138kcal 3.50

BEN G'S SWEET POTATO BHAJI BURGER **vg** 13.50

Layered with an onion ring, coconut yoghurt, 'Hog's Bottom' gooseberry & coriander chutney. Served in a toasted seeded bun on crisp lettuce, tomato & red onion. Served with French fries 919kcal

ADAM'S BRAZILIAN MOQUECA 16.95

A Brazilian style stew of white fish and king prawns in a tomato & coconut broth. Served with steamed rice & rustic bread 996kcal

LLOYD'S BUTTERNUT SQUASH TORTELLINI **v** 13.50

Tortellinis filled with butternut squash served on carrot & leek ribbons with sage brown butter, toasted pistachios and Winchester cheese 1016kcal

8 oz GAMMON & FREE-RANGE EGG **gfi** 15.95

Served with skin on fries, roasted vine tomato, grilled field mushroom, dressed rocket leaves & our Isle of Wight smoked garlic butter 1056kcal

KERALAN CAULIFLOWER & RED PEPPER CURRY **vg** 14.50

A coconut based cauliflower & red pepper curry from Southern India, served with steamed basmati rice, flatbread & spiced chutney 926kcal

ADD CHICKEN BREAST **gfi** +115kcal 3.50

ADD KING PRAWNS **gfi** +138kcal 3.50

Sunday Roasts

AVAILABLE ON SUNDAYS FROM 12 MIDDAY
ONCE IT'S GONE, IT'S GONE

Bring the family & join us on a Sunday for a delicious roast. All freshly prepared, roasted, & hand carved by our team of chefs, served with homemade Yorkshire pudding, herb-roasted potatoes, swede mash, roasted carrots, maple glazed parsnips & greens with proper homemade gravy (**gfi option available**)

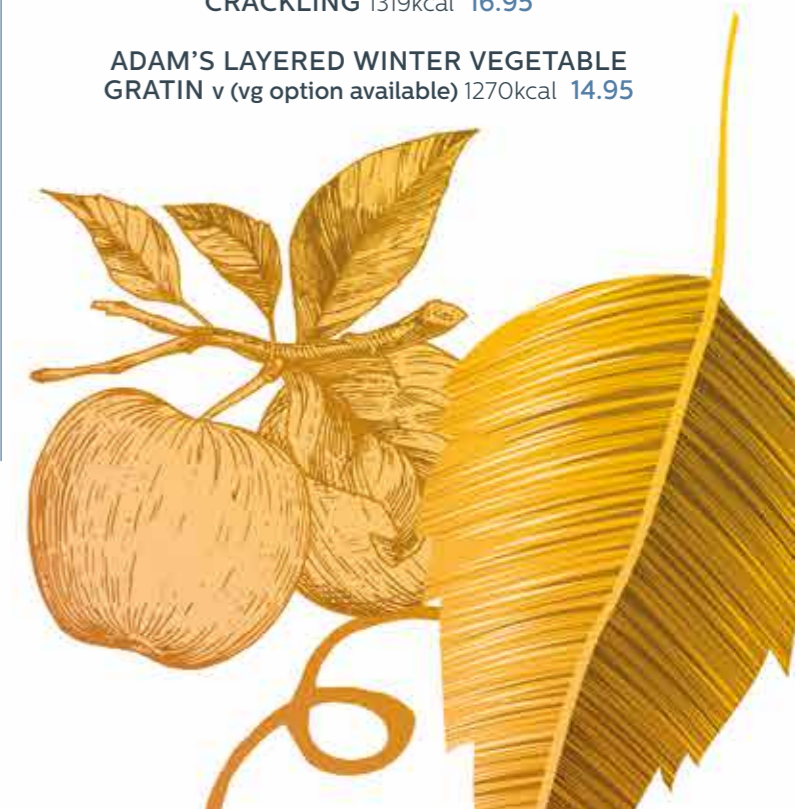
ROAST TOPSIDE OF BEEF WITH HORSERADISH SAUCE 1432kcal 16.95

ROASTED PORK SHOULDER WITH CRACKLING 1319kcal 16.95

ADAM'S LAYERED WINTER VEGETABLE GRATIN **v (vg option available)** 1270kcal 14.95

v Vegetarian | **vg** Suitable For Vegans

gfi Gluten Free Ingredients



Sammy Squad Menu

Smaller Tummies

BREADED CHICKEN GOUJONS 546kcal **5.95**

BREADED FISH FINGERS 560kcal **5.95**

GRILLED BUTCHER'S SAUSAGE 616kcal **5.95**

GRILLED QUORN SAUSAGES vg 489kcal **5.95**

*All the above are served with French fries & choice of garden peas +96kcal, baked beans +92kcal, mini salad +37kcal or corn on the cob +65kcal

LARRY'S LUNCHBOX v **4.95**

A Cheddar cheese roll, pot of houmous with veggie sticks, fresh banana & strawberry slices 454kcal

PASTA BOWL v **5.50**

Macaroni pasta with grated cheese & sun-dried tomato pesto on the side 722kcal

MASHED POTATO VOLCANO **5.95**

A creamy mash potato volcano overflowing with baked beans & a choice of breaded fish 336kcal or grilled sausage pieces 496kcal

SAMMY'S DRINK DEAL

Add a Capri sun or Viva flavoured milk to any kid's meal for £1.25

Bigger Appetites

4 oz GAMMON & FREE-RANGE EGG gfi 654kcal **7.95**

BATTERED FISH FILLET 782kcal **7.95**

4 oz BEEF BURGER 932kcal **7.95**

*All the above are served with French fries & choice of garden peas +96kcal, baked beans +92kcal, mini salad +37kcal or corn on the cob +65kcal

MACARONI CHEESE v **7.95**

Creamy homemade macaroni cheese topped with Cheddar cheese, served with crusty bread and salad garnish 770kcal

MINI MEZZE vg **7.50**

Pot of houmous, carrot & cucumber sticks, crisp gem lettuce, tahini dip, crispy cauliflower bites & grilled pitta 463kcal

SAUSAGES & MASH **7.95**

2 Butcher's Sausages 741kcal (Or Quorn Sausages 382kcal) on a bed of creamy mash with a jug of gravy and your choice of garden peas +96kcal, baked beans +92kcal, mini salad +37kcal or corn on the cob +65kcal

SAMMY'S DRINK DEAL

Add a Capri sun or Viva flavoured milk to any kid's meal for £1.25

Kids Desserts

RICH CHOCOLATE BROWNIE v gfi **3.75**

Served warm, drizzled with chocolate sauce & a scoop of New Forest vanilla ice cream 531kcal

AMERICAN STYLE PANCAKE v **3.50**

Topped with fresh berries, New Forest honeycomb ice cream & whipped cream 249kcal

BANANA SPLIT v gfi **3.95**

Fresh banana with New Forest vanilla ice cream, butterscotch sauce, marshmallows & whipped cream 464kcal

A SCOOP OF NEW FOREST ICE CREAM **2.50**

(vg option available)

CHOOSE FROM:

Vanilla Pod 303kcal,

Strawberry 288kcal,

Double Chocolate 339kcal,

Brownie & White Chocolate 357kcal,

Salted Caramel 315kcal,

Clotted Cream 343kcal

Mint Choc Chip 339kcal

Honeycomb Swirl 333kcal

Bubblegum 276kcal.

Vegan Salted Caramel **vg** 215kcal

Vegan Vanilla Pod **vg** 222kcal

*kcal are calculated per scoop

Desserts

HOMEMADE CHOCOLATE & ORANGE POT v **6.95**

A silky smooth orange flavoured chocolate pot served with Amaretti biscuits 987kcal

RICH CHOCOLATE BROWNIE v gfi **7.25**

Served warm, drizzled with chocolate sauce & a scoop of New Forest vanilla ice cream 687kcal

HOMEMADE APPLE & PEAR CRUMBLE v **7.50**

Apples & pears flavoured with cinnamon and baked with a crunchy crumble topping. Served with choice of custard 626 kcal or New Forest ice cream 844kcal

STICKY TOFFEE PUDDING v **6.95**

A sweet & sticky pudding topped with caramel fudge pieces, served with choice of custard 728kcal or New Forest ice cream 946kcal

CLASSIC BANANA SPLIT v gfi **7.95**

Fresh banana with New Forest salted caramel & vanilla ice cream, butterscotch sauce, marshmallows & whipped cream 929kcal

NEW FOREST ICE CREAMS & SORBETS

(vg option available)

1 SCOOP 2.50 | 2 SCOOPS 4.50 | 3 SCOOPS 5.00

CHOOSE FROM:

Vanilla Pod 303kcal,

Strawberry 288kcal,

Double Chocolate 339kcal,

Brownie & White Chocolate 357kcal,

Salted Caramel 315kcal,

Clotted Cream 343kcal

Mint Choc Chip 339kcal

Honeycomb Swirl 333kcal

Bubblegum 276kcal.

Vegan Salted Caramel **vg** 215kcal

Vegan Vanilla Pod **vg** 222kcal

*kcal are calculated per scoop

Hot Drinks

CAPPUCCINO 87kcal **3.50**

FLAT WHITE 50kcal **3.25**

LATTE 148kcal **3.50**

AMERICANO 1kcal **2.75**

MOCHA 259kcal **4.00**

ESPRESSO 1kcal **2.75**

ICED COFFEE LATTE 148kcal **3.95**

HOT CHOCOLATE 258kcal **4.25**

LUXURY HOT CHOCOLATE 417kcal **5.50**

Velvety hot chocolate topped with whipped cream, marshmallows, chocolate sprinkles & a Cadbury's flake

POT OF TEA FOR ONE 49kcal **2.75**

SPECIALITY FLAVOURED TEAS 1kcal **2.95**

*Please note: We also have Soy (41kcal per 100ml), Almond (23kcal per 100ml), Coconut (33kcal per 100ml) or Oat milk (61kcal per 100ml) available as a dairy free alternative

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