



Spring
MENU



Hoburne
Holidays

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 (Hoburne Naish and Hoburne 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 & FRESH PRODUCE

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

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 at Hoburne Devon Bay
Milen Pavlov - head chef at Hoburne Cotswold
Ben Gregory - head chef at Hoburne Bashley
Matt Atkins - head chef at Hoburne Naish
Lloyd Rixon - head chef at Hoburne Park

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



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 red berries 493kcal, banana slices 448kcal or grilled back bacon 551kcal

DAIRY FREE COCONUT YOGHURT vg gfi 4.95

Topped with red berries, pomegranate seeds & toasted pistachio nuts 540kcal

HOMEMADE BUBBLE & SQUEAK gfi 7.95

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

EGGS ROYALE 9.95

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

MATT'S EGGS SHAKSHOUKA v 7.95

A traditional North African breakfast of eggs poached in a tomato pepper sauce, topped with whipped feta cheese and pitta bread served on the side 601kcal

EGGS BENEDICT 8.50

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

EGGS & AVOCADO v 7.50

Toasted sourdough topped with smashed avocado, tomato & poached eggs 594kcal

CLASSIC HOBURNE BREAKFAST 9.95

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 12.95

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 9.50

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 5.95

BUTCHER'S SAUSAGES 712kcal 5.95

FRIED EGGS v 425kcal 5.50

VEGAN QUORN SAUSAGES vg 417kcal 5.25

TOAST & EGGS v 4.95

Two scrambled 700kcal fried 480kcal or poached eggs 414kcal on buttered sourdough toast

ADD SMOKED SALMON 133kcal 4.50

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 5.95

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

CAPTAIN SMUGGLES CEREAL v 2.50

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 3.50

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

SAMMY'S DRINK DEAL

Add a Capri Sun or Viva flavoured milk to any kid's breakfast for 1.25

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 851kcal

BBQ CHICKEN & BACON MELT 9.75

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

CORONATION CHICKEN CLUB 9.75

A sub roll filled with coronation chicken, grilled back bacon, crisp lettuce & sliced tomatoes 939kcal

GRILLED TORTILLA WRAPS 9.75

Filled with houmous, pomegranate seeds, cucumber, gem lettuce, tomato & red onions. Choose from:
BREADED CHICKEN GOUJONS 708kcal or
CRISPY FALAFEL BITES **vg** 716kcal

CUBAN SANDWICH 9.95

Slow cooked pork & sliced ham filled sub roll packed with American mustard, pickles & Swiss cheese 845kcal

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

FALAFEL & FETA CHEESE **v** 12.50

A tossed salad of mixed leaves, crisp falafels, whipped feta cheese, pickled beetroot & red onions. Topped with crushed pistachios 496kcal

POKE BOWL **vg gfi** 10.95

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 4.50

FIRECRACKER CAULIFLOWER **vg gfi** +406kcal 3.50

STICKY CHICKEN BITES +354kcal 4.00

Starters and Small Plates

BREAD & OLIVES **vg** 7.50

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

HOMEMADE LEEK, PEA & WATERCRESS SOUP **v (vg gfi option available)** 7.50

A velvety smooth soup of fresh leeks, peas and peppery watercress. Served with rustic bread 485kcal

CRISPY CAULIFLOWER BITES **vg gfi** 7.95

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

CHICKEN WINGS 7.95

Crispy fried chicken wings finished in your own style;

KOREAN BBQ **gfi** 1010kcal

Coated in Korean BBQ sauce with spring onions, sesame seeds & fresh chillies

BUFFALO **gfi** 1192kcal

Tossed in Louisiana hot sauce with carrot sticks & blue cheese dip

THAI STYLE 1041kcal

Sticky glazed with toasted sesame, fresh coriander, scallions & grilled lime

JAMAICAN JERK **gfi** 1135kcal

Coated in a spicy jerk seasoning with a cool ranch style dip

CAN'T DECIDE? WHY NOT HAVE ALL 4 FOR 19.95 3363kcal

COD & PRAWN FISHCAKE 7.50

Thai flavoured fishcake of cod and prawns with a crisp vegetable salad & ginger soy dressing 392kcal

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 3.95

ONION RINGS **vg** 279kcal 4.50

CHEESY GARLIC FLATBREAD **v** 768kcal 5.50

MINI SALAD BOWL **vg** 84kcal 3.50

CHEESY MUSTARD MASH **v gfi** 309kcal 3.50

MOROCCAN COUSCOUS **vg** 255kcal 3.50

LOADED THAI FRIES **v gfi** 6.95

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

LOADED AMERICAN FRIES **gfi** 6.95

Skin on French fries topped with melted cheese, crispy bacon bits, fried onions & drizzled with 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 4.00

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

LLOYD'S CHICKEN, HAM & LEEK PIE **gfi** 17.95

A handmade pie served on cheesy mustard mash, sprouting broccoli & spring greens. Served with a jug of gravy 1454kcal

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

Sautéed chicken thigh pieces on a bed of tagliatelle tossed in a hearty chorizo, tomato and pepper sauce. Topped with Old Winchester cheese 910kcal
ADD KING PRAWNS **gfi** +138kcal 4.00

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

MILEN'S KING PRAWN LINGUINE 14.50

Pan-fried king prawns tossed with cherry tomatoes, broad beans, green peas & fresh herbs. Finished with a salsa verde & served on linguine pasta 771kcal

HARISSA-RUBBED LAMB SHOULDER 18.95

Slow roasted lamb shoulder rubbed with a harissa paste. Served on a sourdough flatbread with Moroccan inspired couscous, herby garlic dressing & pomegranate seeds. 1321kcal

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 4.00
ADD KING PRAWNS **gfi** +138kcal 4.00

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

LAYERED VEGETABLE GRATIN **v** (**vg option available**) 1270kcal 14.95

KID'S ROASTS ALSO AVAILABLE

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 & fresh tomato sauce 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. Served 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

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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 red 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

JOHN'S ICED COCONUT & LIME PARFAIT v 6.95

A smooth frozen iced parfait flavoured with coconut & fresh limes served with toasted pistachios & crushed amaretti biscuits 578kcal

RICH CHOCOLATE BROWNIE v gfi 7.50

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 626kcal or New Forest ice cream 844kcal

STICKY TOFFEE PUDDING v 6.95

A sweet & sticky pudding 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 (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

Food Allergy Notice

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Adults need around 2000kcal a day



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gfi Gluten free ingredients



