



## MENU SELECTION

### SELECT TO VIEW FRIDAY & SATURDAY MENU

Available from 6pm

Experience refined dining in a welcoming setting with beautiful views.

Our menu showcases seasonal ingredients and creative dishes.

Choose from delicate starters to indulgent mains and desserts.

The perfect choice for special occasions, date nights, or simply an exceptional meal out.

### SELECT TO VIEW SUNDAY LUNCH MENU

12PM - 3PM

Join us for a carefully crafted menu that celebrates the best of British tradition with modern flair.

Enjoy slow-roasted meats and seasonal sides with elegant starters and indulgent desserts.

Relax, unwind, and enjoy exceptional food in a beautiful setting.

### SELECT TO VIEW BREAKFAST MENU

Monday to Friday | 7-10AM  
Saturday & Sunday | 7.30-10.30AM\*  
\*Also Bank Holidays

Start your day with a delicious breakfast in the heart of the countryside.

Our breakfast buffet offers something for every taste from full English classics to fresh fruit, pastries, and barista-made coffee.

The Fairview is the perfect place to ease into your morning.

### SELECT TO VIEW WINE LIST

Our wine list has been thoughtfully curated, featuring exceptional bottles from boutique, family-owned wineries around the world.

Each selection has been chosen to complement our menus and enhance your dining experience.



## EVENING MENU

FRIDAY & SATURDAY

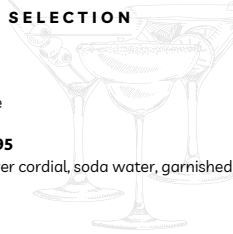
### THE FAIRVIEW SIGNATURE SELECTION

**Mimosa | £6.50**

prosecco & orange juice

**Elderflower Spritz | £7.95**

gin, freshly squeezed lemon juice, sugar syrup, elderflower cordial, soda water, garnished with mint & lime



### TO START

**Oak-Smoked Duck Breast | £12.00**

pickled artichokes & white peaches, served over a crisp carrot salad (df, gf)

**Portland Crab Fondant | £11.50**

vibrant salsa rosso and fresh micro cress (df)

**Seasonal Soup of the Day | £9.00**

Chef's daily creation, served with warm bread & salted butter (ve)

**Wiltshire Ham, Gruyère and Spinach Beignets | £9.00**

bright sun-dried tomato & red grape relish

### TO FOLLOW

**Aubergine Parmigiano Tortellini | £21.00**

slow-cooked tomato fondue, peppery rocket & aged balsamic (ve)

**28-Day Matured Rib-Eye Steak | £29.50**

wild-mushroom-stuffed tomato, triple-cooked chips & peppercorn sauce (gf)

**Roasted Lamb Rump | £27.50**

parmesan mash, sweet Roscoff onions, braised baby gem & pea purées

**Grilled Sea Bass | £26.00**

smoked bean cassoulet, roasted king oyster mushroom & wild garlic & sage butter (gf)

### TO FINISH

**Individual Pavlova | £9.50**

elderflower-steeped fruits, soft vanilla cream & a dusting of dried berry sherbet

**The Fairview 'Chocolate Bar' | £9.50**

dark chocolate ganache, fresh raspberries & delicate macarons

**Caramelised Vanilla Brûlée | £9.50**

bright lemon shortbread (gf on request)

**Selection of Hampshire cheeses | £9.50**

celery, grapes, chutney and biscuits



(v) - Vegetarian | (ve) - Vegan | (gf) - Gluten free | (df) - Dairy free | (n) Contains Nuts  
Please inform your server of any dietary requirements

**A discretionary 10% service charge may be added to your bill. All gratuities go directly to the staff.**

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Menu items are including VAT at the current rate. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before placing an ordering. Full allergen information is available upon request. Management can advise of all ingredients used.

**[BACK TO MAIN MENU](#)**



## SUNDAY MENU

SUNDAY

### THE FAIRVIEW SIGNATURE SELECTION

**Mimosa | £6.50**

prosecco & orange juice

**Elderflower Spritz | £7.95**

gin, freshly squeezed lemon juice, sugar syrup, elderflower cordial, soda water, garnished with mint & lime



### TO START

**Oak-Smoked Duck Breast | £12.00**

pickled artichokes & white peaches, served over a crisp carrot salad (df, gf)

**Portland Crab Fondant | £11.50**

vibrant salsa rosso and fresh micro cress (df)

**Seasonal Soup of the Day | £9.00**

Chef's daily creation, served with warm bread & salted butter (ve)

**Wiltshire Ham, Gruyère and Spinach Beignets | £9.00**

bright sun-dried tomato & red grape relish

### TO FOLLOW

**Wood roasted rib of Beef | £26.95**

Yorkshires, "fairview" gravy and all the trimmings

**Roasted Lamb Rump | £27.50**

parmesan mash, sweet Roscoff onions, braised baby gem & pea purées

**Aubergine Parmigiano Tortellini | £21.00**

slow-cooked tomato fondue, peppery rocket & aged balsamic (ve)

**Grilled Sea Bass | £26.00**

smoked bean cassoulet, roasted king oyster mushroom & wild garlic & sage butter (gf)

### TO FINISH

**Individual Pavlova | £9.50**

elderflower-steeped fruits, soft vanilla cream & a dusting of dried berry sherbet

**The Fairview 'Chocolate Bar' | £9.50**

dark chocolate ganache, fresh raspberries & delicate macarons

**Caramelised Vanilla Brûlée | £9.50**

bright lemon shortbread (gf on request)

**Selection of Hampshire cheeses | £9.50**

celery, grapes, chutney and biscuits



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## BREAKFAST MENU

MONDAY-FRIDAY | 7-10AM  
SATURDAY-SUNDAY | 7.30-10.30AM\*  
TO BOOK PLEASE CALL 01635 291 500

### COLD BEVERAGES

Orange Juice

Apple Juice

Cranberry Juice

Fresh Water



### FULL ENGLISH BREAKFAST BUFFET

Unsmoked back bacon (gf)  
Fried egg (gf) (v)  
Butchers sausage (gf)  
Roasted flat mushroom (gf) (v)  
Grilled tomato (gf) (v)  
Baked beans (v)

### CONTINENTAL BREAKFAST BUFFET

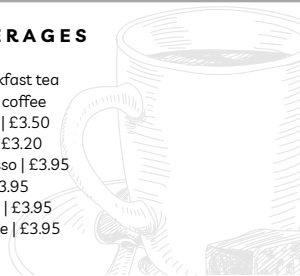
Selection of Danish pastries  
Toast and preserves  
Fresh fruit bowl  
Selection of yoghurts (gf)  
Dried fruit and nuts  
Selection of cereals

### AVAILABLE ON REQUEST

Eggs (cooked how you like)  
Black pudding  
Porridge  
Vegan sausage  
Gluten free bread  
Hash brown

### HOT BEVERAGES

English breakfast tea  
Fresh filter coffee  
Americano | £3.50  
Espresso | £3.20  
Double espresso | £3.95  
Latte | £3.95  
Cappuccino | £3.95  
Hot chocolate | £3.95



(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free  
Please inform your server of any dietary requirements

**A discretionary 10% service charge may be added to your bill. All gratuities go directly to the staff.**  
VAT is included at the current rate.

**Hotel Full English Breakfast - £24.95 for non-residents.**

The Kingsclere Bar is open 7 days a week for breakfast (7:30am - 11:30am)

\* Also Bank Holidays

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## WINE LIST

*We have searched far and wide to bring together this carefully crafted wine list – sourced from boutique, family-owned wineries from all over the world.*

### SPARKLING & CHAMPAGNE

*Italy* 125ml / btl  
Prosecco Spumante Extra Dry 6.75 / 35.50  
Azzillo, Veneto, Italy VF

*England*  
A Touch of Sparkle 46.00  
Chapel Down, Kent, England

*Champagne*  
244 Collection 82.00  
Louis Roederer, Champagne, France VF

### ROSÉ

*Think Pink*  
Carignan Rosé 29.50  
La Loupe, Languedoc, France VF

Pinot Grigio Rosé 6.00 / 8.00 / 29.00  
San Antini, Sicily, Italy VF

La Belle Éternelle Rosé 7.40 / 9.20 / 35.00  
Languedoc, France VF

### WHITE

*Light & Fresh*  
Pinot Grigio 125ml / 175ml / btl  
Ca' Luca, Veneto, Italy VF 6.40 / 8.30 / 31.00

El Zafiro Blanco 5.70 / 7.50 / 26.50  
Extremadura, Spain VF

Pecorino 35.50  
Tor del Colle, Abruzzo, Italy VF

Chardonnay 6.70 / 8.80 / 32.00  
Hamilton Heights, Australia

Picpoul de Pinet 38.00  
Esprit des Vignes, Côtes de Thau, France VF

Vinho Verde Barette 33.50  
AB Valley, Vinho Verde, Portuga VF

*Vibrant & Intense* 125ml / 175ml / btl  
Sauvignon Blanc 32.00  
Whale Point, Western Cape, South Africa VF

Chenin Blanc 6.20 / 8.20 / 30.00  
Boatman's Drift, Western Cape, South Africa VF

Albariño 40.00  
Pazo de Mirasoles, La Mancha, Spain

*Classic & Elegant* 125ml / 175ml / btl  
Sauvignon Blanc 7.80 / 9.90 / 40.00  
Turning Heads, Marlborough, New Zealand

Chablis 57.00  
Domaine Alain Gautheron, Burgundy, France VF

### RED

*Soft & Fruity*  
Merlot 125ml / 175ml / btl  
6.40 / 8.30 / 30.50

Whale Point, Western Cape, South Africa VF

El Zafiro Tinto 5.70 / 7.50 / 26.50  
Extremadura, Spain

Montepulciano d'Abruzzo 32.50  
San Antini, Abruzzo, Italy VF

Pinot Noir 34.00  
The Impressionist, Povardarie, Macedonia

Carignan Vieilles Vignes 7.40 / 9.20 / 35.50  
Languedoc, France VF

*Rich & Full* 125ml / 175ml / btl  
Bonfaro Tinto 35.00  
DFJ Vinhos, Lisboa, Portugal VF

Malbec 38.50  
Punto Alto, Mendoza, Argentina VF

Shiraz 6.70 / 8.80 / 32.00  
Hamilton Heights, South Eastern Australia

Primitivo di Salento 7.80 / 9.90 / 39.50  
Doppio Passo, Puglia, Italy VF

Cabernet Sauvignon Paraíso Sur 45.00  
Estampa, Colchagua Valley, Chile VF

*Renowned & Acclaimed* 125ml / 175ml / btl  
Rioja Crianza 8.20 / 10.50 / 42.00  
Azabache, Rioja, Spain VF

### TREADING LIGHTLY

*White*

Sauvignon Blanc

Turning Heads, Marlborough, New Zealand

*In the heart of Marlborough, Turning Heads have a simple philosophy to accentuate all that is great about the region by utilising ripe fruit to craft premium wines. Sustainability and protecting the environmental integrity of their wine production is a focus at the winery.*

7.80 / 9.90 / 40.00

*Red*

Malbec

Punto Alto, Mendoza, Argentina VF

*This organically grown Malbec, currently in its final year of conversion, is grown in the vineyards of Mendoza. A dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration with a velvety texture, dark fruits and chocolate.*

38.50

### SWEET

*and for dessert...*

Monbazillac 375ml  
Château Ramon, France (37.5cl) 30.50