



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

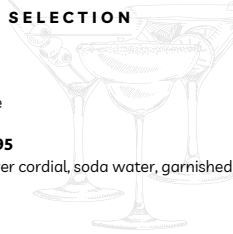
THE FAIRVIEW SIGNATURE SELECTION

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 (v)

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 macaroons

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 (v)

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

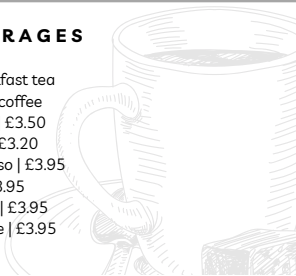
Selection of Danish pastries
Toast and preserves
Fresh fruit bowl
Selection of yoghurts (gf)
Dried fruit and nuts
Selection of cereals

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