THE FAIRVIEW RESTAURANT & BAR

MENU SELECTION

SELECT TO VIEW MENU

Available Monday to Friday from 4pm

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.

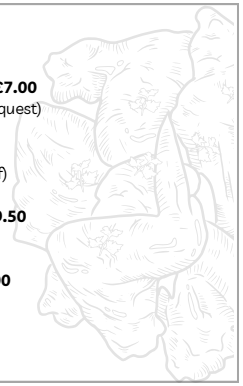
SELECT TO VIEW WINE LIST

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.

BAR MENU

TO START



Seasonal Soup of the Day | £7.00
herb oil bread roll (ve) (gf on request)

Pork Belly Bites | £8.50
chilli & spring onion (df) (gf)

Mac & Cheese Popcorn | £9.50
mango lime chilli dressing

Jerk Chicken Wings | £9.00
garlic herb mayo (df) (gf)

Halloumi Fries | £8.50
sweet chilli dip (v)

TO FOLLOW

Beef Rendang Curry | £20.00
sticky rice, chillies & spring onions (gf) (df)

Creamy Blue Cheese & Broccoli Gnocchi | £19.00
garlic bread

Ceasar Salad | £14.95
cos, parmesan dressing, croutons & fried egg

Award Winning Pie of the Day | £19.50
mash, Guinness gravy & seasonal greens

Moving Mountains Burger | £19.00
pickled onions, gherkins, tomato, lettuce & garlic mayo served with fries

Classic Chicken Burger | £19.00
pickled onions, gherkins, tomato, lettuce & garlic mayo, served with fries

Sirloin Steak | £28.00
green peppercorn sauce, thick cut chips & duxelles stuffed tomato (gf)

TO FINISH



Caramelised Vanilla Brulee | £9.00
lemon shortbread (gf on request)

Chocolate Millionaires Tart | £9.00
coffee ice cream (ve) (gf)

A Selection of "New Forest" Ice Cream's | £9.00

Cheese & Biscuits | £15.00
selection of local Hampshire cheeses, grapes, chutney & artisan cheese biscuits

PRIX FIXE MENU

2 COURSES £29.00 | 3 COURSES £36.00

SNACKS/NIBBLES

Artisan Bread, Olive Oil & Balsamic Vinegar (v) **| £4.00**

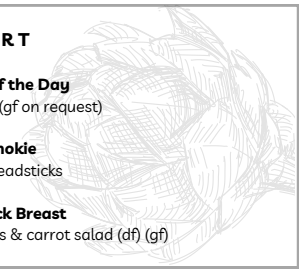
Mixed Olives (vg) (gf) **| £4.00**

Pork Scratchings | £4.00

Olive Breadsticks (vg) **| £4.00**

Salted Almonds (v) **| £4.00**

TO START



Seasonal Soup of the Day
herb oil bread roll (ve) (gf on request)

Arbroath Smokie
herb crumb & breadsticks

Oak Smoked Duck Breast
picked artichokes, white peaches & carrot salad (df) (gf)

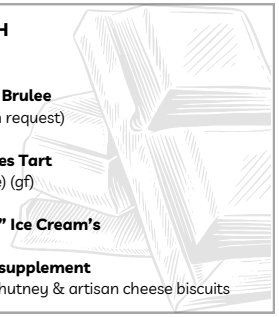
TO FOLLOW

Roasted Lamb Rump
parmesan mash, Roscoff onions, braised baby gem, pea puree (gf)

Classic Bouillabaisse
garlic bread, fennel, saffron & pepper rouille (df)

Creamy Blue Cheese & Broccoli Gnocchi
garlic bread

TO FINISH



Caramelised Vanilla Brulee
lemon shortbread (gf on request)

Chocolate Millionaires Tart
coffee ice cream (ve) (gf)

A Selection of "New Forest" Ice Cream's

Cheese & Biscuits | £8.00 supplement
selection of local Hampshire cheeses, grapes, chutney & artisan cheese biscuits

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

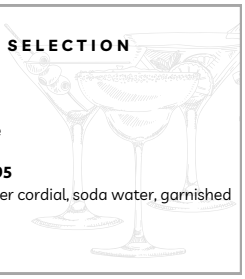
A discretionary 10% service charge may be added to your bill. All gratuities go directly to the staff.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe 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.

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 | £10.00
pickled artichokes & white peaches, served over a crisp carrot salad (df,gf)

Arbroath Smokie | £9.00
vibrant salsa rosso and fresh micro cress (df)

Seasonal Soup of the Day | £7.00
Chef's daily creation, served with warm bread & salted butter (ve)

Mac & Cheese Popcorn | £9.50
mango lime chilli dressing

TO FOLLOW

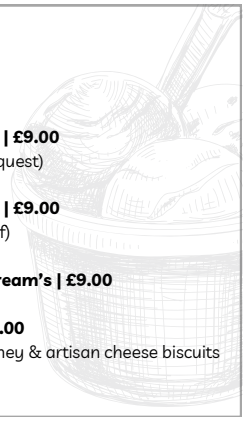
Roast of the Day | £28.50
Yorkshires, "fairview" gravy and all the trimmings

Roasted Lamb Rump | £26.00
parmesan mash, Roscoff onions, braised baby gem, pea puree (gf)

Classic Bouillabaisse | £22.00
garlic bread, fennel, saffron & pepper rouille (df)

Creamy Blue Cheese & Broccoli Gnocchi | £18.00
garlic bread

TO FINISH



Caramelised Vanilla Brulee | £9.00
lemon shortbread (gf on request)

Chocolate Millionaires Tart | £9.00
coffee ice cream (ve) (gf)

A Selection of "New Forest" Ice Cream's | £9.00

Cheese & Biscuits | £15.00
selection of local Hampshire cheeses, grapes, chutney & artisan cheese biscuits

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BACK TO MAIN MENU

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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BACK TO MAIN MENU

SANDFORD SPRINGS
HOTEL GOLF EVENTS
★ ★ ★ ★

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 — *125ml / 175ml / btl*

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 — *125ml / 175ml / btl*

Pinot Grigio — 6.40 / 8.30 / 31.00
Ca' Luca, Veneto, Italy VF

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 — *125ml / 175ml / btl*

Merlot — 6.40 / 8.30 / 30.50
Whale Point, Western Cape, South Africa VF

El Zafiro Tinto — 5.70 / 7.50 / 26.50
Extremedura, 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* — 30.50
Château Ramon, France (37.5cl)

VF :*Vegan Friendly*

sandfordsprings.co.uk

All wines by the glass have an ABV between 12-15%

BACK TO MAIN MENU