



## MENU SELECTION

### **SELECT TO VIEW MONDAY TO SATURDAY MENU**

Available from 12pm

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 | £6.50**  
Chef's daily creation, served with warm bread (ve)

**Pork Belly Bites | £8.50**  
slow-cooked pork, soy & ginger glaze (df) (gf)

**Chilli Garlic Prawns | £9.50**  
crispy prawns, sweet chilli reduction & lime

**Loaded Nachos | £7.00**  
mature cheddar, fresh guacamole & house salsa (v) (gf)  
**Upgrade to Pulled Pork | £9.00**



### TO FOLLOW

**Beer Battered Haddock | £19.00**  
golden fried haddock, chunky chips, buttered peas & house tartare

**The Fairview Chuck Burger | £17.00**  
prime beef patty, sesame brioche bun, gherkin, pickled red onion, tomato & crisp fries (gf on request)

**Sirloin Steak | £28.00**  
char-grilled British sirloin, green peppercorn sauce, thick-cut chips & duxelles-stuffed tomato (gf)

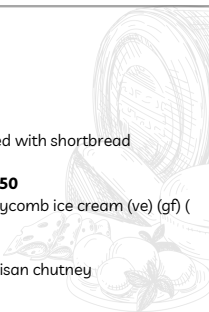
**Pumpkin & Ricotta Tortellini | £17.00**  
hand-filled pasta, sage-infused garlic butter (v)

### TO FINISH

**Classic Crème Brûlée | £8.50**  
vanilla custard with caramelised sugar crust, served with shortbread

**Chocolate Millionaires Tart | £8.50**  
dark chocolate ganache, caramel & biscuit base with honeycomb ice cream (ve) (gf) (

**Cheese & Biscuits | £14.00**  
selection of fine cheeses, celery, grapes & artisan chutney



## PRIX FIXE MENU

**2 COURSES £28.00 | 3 COURSES £35.00**

### SNACKS/NIBBLES

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

**Mixed Olives (vg) (gf) | £4.00**      **Pork Scratchings | £4.00**

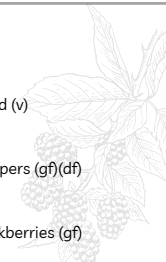
**Olive Breadsticks (vg) | £4.00**      **Salted Almonds (v) | £4.00**

### TO START

**Seasonal Soup of the Day**  
Chef's daily creation, served with warm bread (v)

**Salmon Gravavlax**  
cured salmon, heritage beetroot, shaved fennel & capers (gf)(df)

**Smoked Duck Breast**  
peppery rocket, blue cheese & balsamic-glazed blackberries (gf)



### TO FOLLOW

**Pie of the Day**  
Chef's daily pie, buttery mash, rich gravy & seasonal greens

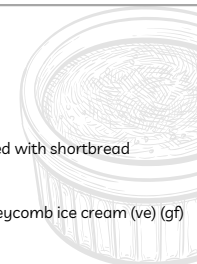
**Sea Bream Fillet**  
pan-roasted sea bream, white bean cassoulet & tender artichokes (gf)(df)

**Pumpkin & Ricotta Tortellini**  
garlic butter & sage (v)

### TO FINISH

**Classic Crème Brûlée**  
vanilla custard with caramelised sugar crust, served with shortbread

**Chocolate Millionaires Tart**  
dark chocolate ganache, caramel & biscuit base with honeycomb ice cream (ve) (gf)



### BACK TO MAIN MENU

(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.



## SUNDAY LUNCH MENU

### 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

#### Seasonal Soup of the Day | £6.50

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

#### Pork Belly Bites | £8.50

slow-cooked pork, soy & ginger glaze (df) (gf)

#### Chilli Garlic Prawns | £9.50

crispy prawns, sweet chilli reduction & lime

#### Loaded Nachos | £7.00

mature cheddar, fresh guacamole & house salsa (v) (gf)

#### Upgrade to Pulled Pork | £9.00

### TO FOLLOW

#### Overnight roasted rib of beef | £28.00

Yorkshires & "Fairview" gravy

#### Slow cooked rolled pork belly | £24.00

apple purée, Yorkshires & "Fairview" gravy

#### Fish of the Day | See Server

butter, lemon & fresh herb new potatoes (gf)

#### Supreme of garlic thyme chicken | £24.00

Yorkshires, "Fairview" gravy

*All dishes served with double roasted thyme roast potatoes, oven roasted heritage carrots, parsnip dauphinoise.*

#### Pumpkin & Ricotta Tortellini | £17.00

hand-filled pasta, sage-infused garlic butter (v)

### TO FINISH

#### Classic Crème Brûlée | £8.50

vanilla custard with caramelised sugar crust, served with shortbread

#### Chocolate Millionaires Tart | £8.50

dark chocolate ganache, caramel & biscuit base with honeycomb ice cream (ve) (gf)

#### Cheese & Biscuits | £14.00

selection of fine cheeses, celery, grapes & artisan chutney



### BACK TO MAIN MENU

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Please inform your server of any dietary requirements

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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

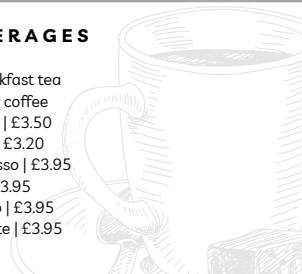
Selection of Danish pastries  
Toast and preserves  
Fresh fruit bowl  
Selection of yoghurts (gf)  
Dried fruit and nuts  
Selection of cereals

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

## 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