



Winter
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 zero carbon, 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 fresh 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 specialty 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

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

LOCAL PRODUCE

For our fresh produce such as fruit, vegetables & salads we use a Hampshire-based supplier. When in season, most of our fresh produce comes from local farms within the south and southwest 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 wild farmed flours and oils from British farms. Everything they produce is Red Tractor Assured.

OUR CHEFS

John Gill - head chef at Hoburne Devon Bay
Milen Pavlov - head chef at Hoburne Cotswold
Ben Gregory - head chef at Hoburne Bashley
Jhon Bedoya - head chef at Hoburne Naish
Lloyd Rixon - head chef at Hoburne Park

Try our Hoburne App

Did you know you can now order your food and drinks via our app? Let us do the work while you relax with your family - you are on holiday after all!

DOWNLOAD THE APP NOW



Food Allergy Notice

Please ask your server or scan here to see full allergen information



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

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 1535kcal, scrambled 1632kcal or poached eggs 1515kcal

CLASSIC HOBURNE BREAKFAST 9.95

Two back bacon rashers, butcher's pork sausage, field mushroom, toasted sourdough, grilled tomato, baked beans & choice of fried 986kcal, scrambled 1097kcal or poached egg 966kcal

VEGETARIAN BREAKFAST v 9.50

Two vegan Quorn sausages, mini hash browns, baked beans, grilled tomato, field mushroom, sourdough toast & either fried 725kcal, scrambled 822kcal or poached eggs 705kcal

AMERICAN STYLE BUTTERMILK PANCAKES v 7.25

Served with maple flavoured syrup & a choice of red berry compote 526kcal, banana slices 497kcal or grilled back bacon 731kcal

DAIRY FREE COCONUT YOGHURT vg gfi 4.95

Topped with red berry compote, pomegranate seeds & toasted pistachio nuts 414kcal

HOMEMADE BUBBLE & SQUEAK gfi 7.95

Served with 2 grilled back bacon rashers & 2 fried free-range eggs 640kcal

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 623kcal

EGGS ROYALE 9.95

Buttered sourdough toast topped with Severn & Wye smoked salmon slices, 2 poached eggs & hollandaise sauce 664kcal

EGGS BENEDICT 8.95

Buttered sourdough toast topped with grilled bacon rashers, 2 poached eggs & hollandaise sauce 865kcal

EGGS & AVOCADO v 7.50

Buttered sourdough toast topped with smashed avocado, sliced tomatoes & 2 poached eggs 529kcal

v Vegetarian | vg Suitable for vegans
gfi Gluten free ingredients | sa Smaller appetite

On the Run

BREAKFAST ROLLS

Freshly baked & buttered rustic rolls filled with a choice of

BACK BACON RASHERS 644kcal **5.95**

BUTCHER'S SAUSAGES 902kcal **5.95**

FRIED EGGS v 489kcal **5.75**

VEGAN QUORN SAUSAGES vg 406kcal **5.75**

TOAST & EGGS v 4.95

Two scrambled 756kcal fried 414kcal or poached eggs 394kcal on buttered sourdough toast
ADD SMOKED SALMON 117kcal **4.50**

TOAST & PRESERVE v 4.25

Toasted sourdough bread, served with butter 263kcal & 1 choice from

TIPTREE STRAWBERRY JAM +152kcal

TIPTREE ORANGE MARMALADE +151kcal

MARMITE +42kcal

NUTELLA +162kcal

Sammy Squad

SAMMY BREAKFAST 5.95

Choose either back bacon rasher or butcher's sausage with baked beans, sourdough toast & choice of fried 552kcal, poached 532kcal or scrambled egg 653kcal

CAPTAIN SMUGGLES CEREAL v 2.95

Kellogg's Coco Pops served with a jug of semi skimmed milk 180kcal

TOMMY'S EGG & SOLDIERS v 3.50

Choice of scrambled 303kcal, fried 222kcal or poached egg 202kcal, 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 177kcal

SAMMY'S DRINK DEAL

Add a Cawston Press, Ninju Juice or Viva flavoured milk to any kid's breakfast for 1.35



Light Lunch

AVAILABLE UNTIL 4PM

Our rolls & wraps are all served with a salad garnish

FLAKED TUNA MAYO MELT 9.50

A deli roll filled with flaked tuna mayonnaise & baked with Cheddar & mozzarella cheese 998kcal

BOURBON BBQ CHICKEN MELT 8.95

A deli roll filled with grilled chicken breast, Bourbon BBQ sauce & topped with melted Cheddar & mozzarella cheese 753kcal

THE B.L.T. 8.95

A deli roll layered with grilled back bacon rashers, crisp gem lettuce, freshly sliced tomatoes and lashings of mayonnaise 953kcal

GRILLED TORTILLA WRAPS 9.75

Filled with houmous, pomegranate seeds, cucumber, crisp gem lettuce, tomatoes & red onions
Choose from:

BREADED CHICKEN GOUJONS 807kcal or
CRISPY FALAFEL BITES vg 635kcal

HOMEMADE BUBBLE & SQUEAK gfi 7.95

Served with 2 grilled back bacon rashers & 2 fried free-range eggs 640kcal

EGGS ROYALE 9.95

Buttered sourdough toast topped with Severn & Wye smoked salmon slices, poached eggs & hollandaise sauce 664kcal

EGGS SHAKSHOUKA v 7.95

A traditional North African dish of eggs poached in a tomato pepper sauce, topped with whipped feta cheese and pitta bread served on the side 623kcal



**SAFE TO
TRADE™**

Starters & Small Plates

BREAD, HOUMOUS & OLIVES vg 7.95

Assorted breads with mixed olives, houmous, balsamic & extra virgin olive oil 913kcal

JHON'S CREAMY CELERIAC & THYME SOUP v (gfi option available) 7.50

A velvety smooth celeriac soup flavoured with thyme, topped with crumbled Stilton cheese & flaked almonds. Served with a rustic roll & butter 762kcal

CRISPY CAULIFLOWER BITES vg gfi 7.95

Drizzled with sriracha mayo, spring onions, sesame seeds, fresh lime & coriander 575kcal

COD & PRAWN FISHCAKE 7.50

Thai flavoured fishcake of cod and prawns served with a crisp vegetable salad & ginger soy dressing 346kcal

CHICKEN WINGS 7.95

Crispy fried chicken wings finished in your own style
Choose from

KOREAN BBQ gfi 1016kcal

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 1004kcal

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

JAMAICAN JERK gfi 1128kcal

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

CAN'T DECIDE? WHY NOT

HAVE ALL 4 FOR 19.95 3377kcal

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Salads

CLASSIC CHICKEN CAESAR 13.50 / sa 8.50

Crisp gem lettuce tossed in our homemade Caesar dressing topped with grilled chicken breast, crispy back bacon, anchovies, Old Winchester cheese & garlic croutons 771kcal / sa 589kcal

'HOT SMOKED' CHALKSTREAM TROUT, NEW POTATO & BEETROOT gfi 13.95

Flaked hot smoked Chalkstream trout tossed with rocket leaves, marinated beetroot, pickled red onions, new potatoes & creamy horseradish dressing 381kcal

POKE BOWL vg gfi 10.95

A delicious bowl of steamed basmati rice topped with shredded cabbage, cucumber, cherry tomatoes, smashed avocado, radishes, carrot, spring onions, toasted sesame, fresh coriander & sriracha mayo 752kcal

Add a topping

SEVERN & WYE SMOKED SALMON gfi +117kcal 4.50

FIRECRACKER CAULIFLOWER vg gfi +437kcal 3.50

STICKY CHICKEN BITES +354kcal 4.00

Mains

BEER BATTERED FISH

FILLET (gfi option available) 14.50 / sa 8.50

Served with crushed minted peas, double crunch fries, homemade tartare sauce & a wedge of lemon
1238kcal / sa 1023kcal

8 OZ SIRLOIN 19.95

Served with skin on fries, roasted tomato, grilled field mushroom, dressed rocket leaves & our Isle of Wight smoked garlic butter 1160kcal

Add a sauce

BEARNAISE SAUCE v +242kcal 3.00

CREAMY PEPPERCORN SAUCE gfi +363kcal 3.00

ADD KING PRAWNS gfi +139kcal 4.00

HOBURNE BURGER (gfi option available) 16.50

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 1145kcal

LLOYD'S BEEF BRISKET CHILLI gfi 15.50

Slow cooked beef brisket chilli served on steamed rice with tortillas, pico de gallo, sour cream, smashed avocado & jalapenos 896kcal

HANDMADE STEAK & ALE PIE gfi 18.50

A shortcrust pie served on 'Isle of Wight' roasted smoked garlic mash, Tenderstem broccoli & greens. Served with a jug of proper homemade gravy 1374kcal

JOHN'S SHEPHERD'S PIE gfi 17.50 / sa 9.95

Tender lamb cooked with herbs & spices, topped with 'Isle of Wight' roasted smoked garlic mash & gratinated with mature cheddar cheese. Served with Tenderstem broccoli & crushed garden peas 1137kcal / sa 795kcal

GRILLED CORONATION CHICKEN BURGER 15.50

A grilled butterflied chicken breast smothered with our home-made Coronation mayo. Served in a seeded grillhouse bun with crisp lettuce, tomato, pickles & red onion. Served with French fries 1156kcal

BEN G'S SWEET POTATO BHAJI BURGER vg (gfi option available) 14.50

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 1003kcal

PORCINI MUSHROOM & RICOTTA RAVIOLI v 16.95 / sa 8.95

Served with creamy New Forest mushrooms. Finished with rocket leaves, Old Winchester cheese & cold pressed truffle infused oil 1042kcal / sa 717kcal

KERALAN CAULIFLOWER & RED PEPPER CURRY vg 14.95

A coconut-based cauliflower & red pepper curry from Southern India, served with steamed basmati rice, flatbread & spiced chutney 937kcal

ADD CHICKEN BREAST gfi +144kcal 4.00

ADD KING PRAWNS gfi +139kcal 4.00

8 OZ GAMMON & FREE-RANGE EGG gfi 15.95 / sa 8.95

Served with skin on fries, roasted tomato, grilled field mushroom, dressed rocket leaves & our Isle of Wight smoked garlic butter 1085kcal / sa 714kcal



Sides & Fries

LOADED THAI FRIES v gfi 7.95

Skin on French fries topped with melted cheese, drizzled with sriracha mayo, lime wedge, fresh coriander, toasted sesame & scallions 1100kcal

LOADED AMERICAN FRIES gfi 7.95

Skin on French fries topped with melted cheese, crispy bacon bits, fried onions & drizzled with BBQ sauce 1027kcal

LLOYD'S LOADED CHILLI CHEESE FRIES gfi 7.95

Skin on French fries topped with melted cheese, beef brisket chilli, jalapenos and drizzled with American mustard 1130kcal

SKIN ON FRIES vg gfi 652kcal 3.95

CHEESY GARLIC FLATBREAD v 699kcal 5.50

MARGHERITA FLATBREAD v 656kcal 6.50

ONION RINGS vg 355kcal 4.50

MINI SALAD BOWL vg 87kcal 3.50

SMOKED GARLIC MASH v gfi 488kcal 3.50

TENDERSTEM BROCCOLI vg 136kcal 4.50

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 1617kcal 17.95

ROASTED PORK SHOULDER WITH CRACKLING 1504kcal 17.95

LAYERED VEGETABLE GRATIN v (vg option available) 1426kcal 15.95

KID'S ROASTS ALSO AVAILABLE

Sammy Squad Menu

Smaller Tummies

BREADED CHICKEN GOUJONS 624kcal 6.95

BREADED FISH FINGERS 584kcal 6.95

GRILLED BUTCHER'S SAUSAGE 904kcal 6.95

GRILLED QUORN SAUSAGES vg 545kcal 6.95

*All the above are served with French fries or creamy mashed potato & choice of garden peas +96kcal, baked beans +139kcal, mini salad +25kcal or corn on the cob +65kcal

LARRY'S LUNCHBOX v 5.50

A Cheddar cheese filled sub roll, pot of houmous with veggie sticks, fresh banana & strawberry slices 465kcal

PASTA BOWL v 5.50

Macaroni pasta served with grated cheese, cucumber slices & fresh tomato sauce on the side 536kcal

Bigger Appetites

4 OZ GAMMON & FREE-RANGE EGG gfi 691kcal 7.95

BATTERED FISH FILLET 817kcal 7.95

4 OZ BEEF BURGER 906kcal 7.95

*All the above are served with French fries or creamy mashed potato & choice of garden peas +96kcal, baked beans +139kcal, mini salad +25kcal 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 793kcal

MINI MEZZE vg 7.75

Pot of houmous, carrot & cucumber sticks, crisp gem lettuce, crispy falafels, cauliflower bites & grilled pitta bread 582kcal

ALTERNATIVELY, YOU CAN TRY THE SMALLER APPETITE MEALS FROM OUR MAIN MENU

SAMMY'S DRINK DEAL

Add a Cawston Press, Ninju Juice or Viva flavoured milk to any kid's meal for 1.35

Kids Desserts

RICH CHOCOLATE BROWNIE v gfi 3.95

Served warm, drizzled with chocolate sauce & a scoop of New Forest vanilla ice cream 435kcal

AMERICAN STYLE PANCAKE v 3.75

Topped with red berry compote, New Forest honeycomb ice cream & whipped cream 476kcal

A SCOOP OF NEW FOREST ICE CREAM 2.50

Choose from 12 different flavours (vg options available)

Desserts

HOMEMADE APPLE & BLACKBERRY CRUMBLE v 7.50

An apple & blackberry compote scented with cinnamon and baked with a crunchy crumble topping. Served with choice of custard 626kcal or New Forest ice cream 844kcal

RICH CHOCOLATE BROWNIE v gfi 7.95

Served warm, drizzled with chocolate sauce & a scoop of New Forest vanilla ice cream 687kcal

MILEN'S GREEK ORANGE PIE v 7.50

This is a must try classic Greek dessert made with phyllo pastry & yoghurt, flavoured with oranges. Served warm with New Forest vanilla bean ice cream 869kcal

STICKY TOFFEE PUDDING v 7.50

A sweet & sticky pudding served with choice of custard 729kcal or New Forest ice cream 947kcal

ROCKY ROAD SUNDAE v 8.50

Vanilla, chocolate & strawberry ice cream with chocolate sauce, rocky road chunks, whipped cream & marshmallows 1212kcal

NEW FOREST ICE CREAMS (vg option available)

1 SCOOP 2.50 | 2 SCOOPS 4.50 | 3 SCOOPS 5.50

CHOOSE FROM:

- Vanilla bean 303kcal
- Strawberry 288kcal
- Double chocolate 339kcal
- Salted caramel 315kcal
- Mint choc chip 339kcal
- Coconut 329kcal
- Banoffee 281kcal
- Rum & raisin 314kcal
- Tropical mango blast 352kcal
- Brownie & white chocolate 357kcal
- Honeycomb swirl 333kcal
- Bubblegum 276kcal
- Vegan salted caramel **vg** 213kcal
- Vegan vanilla pod **vg** 222kcal

*kcal are calculated per scoop



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TRADE**TM

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gfi Gluten free ingredients | **sa** Smaller appetite

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

Smoothies

BERRY GO ROUND **vg gfi** 4.95

Strawberry, raspberry & blackberry 137kcal

PASH N SHOOT **vg gfi** 4.95

Passion fruit, pineapple & mango 158kcal

BLUEBERRY THRILL **vg gfi** 4.95

Blueberries, raspberries & flax seeds 179kcal

Milk Shakes

A FRESHLY BLENDED MILKSHAKE WITH 2 SCOOPS OF YOUR FAVOURITE ICE CREAM v 698kcal 5.50



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