

The background of the entire page is a vibrant, stylized illustration of tropical foliage. It features various types of leaves in shades of green, teal, and blue, with some yellow-green leaves in the upper right corner. The leaves are layered and overlapping, creating a sense of depth and texture. The overall style is modern and artistic, with a focus on natural elements.

MENU

THE BAY

A decorative white wavy line is positioned below the text 'THE BAY' within the blue box.

A SELECTION OF FRESH FRUIT, HOME BAKED PASTRIES AND OTHER SWEET TREATS ARE AVAILABLE AT THE COUNTER DAILY.

Breakfast

AVAILABLE ALL DAY

THE BAY'S FULL ENGLISH 9.95

Butcher's sausage, 2 back bacon rashers, fried egg, slice of toast, roast tomato, mushroom, baked beans & potato puffs 1003kcal

THE VEGGIE BREAKFAST v 9.50

2 Vegan Quorn sausages, fried eggs, slice of toast, roast tomato, mushroom, baked beans & potato puffs 754kcal

BREAKFAST ROLLS

Freshly baked & buttered filled rustic rolls filled with:

GRILLED 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**

AMERICAN STYLE BUTTERMILK PANCAKES v 7.25

Served with maple syrup and a choice of fresh banana 497kcal or grilled bacon rashers 731kcal

FRIED EGGS OR BAKED BEANS ON TOAST v 4.95

Two fried eggs 463kcal or baked beans 490kcal on buttered white or granary toast

TOAST, BUTTER & PRESERVE v 283kcal 4.25

Farmhouse white or granary bread served with a choice of Tiptree jam +152kcal, marmalade +151kcal, Nutella +162kcal or Marmite +42kcal

Filled Deli Rolls / Sandwiches

ALL SERVED WITH SALAD GARNISH

FLAKED TUNA MELT (hot) 9.75 1077kcal / **7.95** 1020kcal

CORONATION CHICKEN & CRISP GEM LETTUCE 9.75 763kcal / **7.95** 653kcal

PRAWN MARIE ROSE WITH SALAD 9.75 747kcal / **7.95** 641kcal

EGG MAYO & SALAD v 8.75 624kcal / **6.95** 567kcal

GAMMON HAM & SLICED TOMATO 9.50 516kcal / **7.75** 459kcal

GRATED CHEDDAR & GOOSEBERRY CHUTNEY v 8.75 739kcal / **6.95** 682kcal

BACON, BRIE & CRANBERRY SAUCE 9.75 899kcal / **7.95** 842kcal

Baked Jacket Potatoes

ALL SERVED WITH A SALAD GARNISH

PLAIN WITH BUTTER v gfi 462kcal **7.95**

BAKED BEANS & CHEDDAR CHEESE v gfi 788kcal **8.95**

CHILLI CON CARNE WITH SOUR CREAM & JALAPEÑOS 689kcal **9.50**

FLAKED TUNA & CHEDDAR CHEESE gfi 1073kcal **9.50**

PRAWN MARIE ROSE gfi 792kcal **9.50**

CORONATION CHICKEN gfi 814kcal **9.50**

Chip Shop Classics

CRISPY BATTERED COD 12.95

Crispy battered cod fillet, chunky chips, garden peas, homemade tartare sauce & wedge of lemon 1165kcal

WHOLETAIL SCAMPI 13.50

Breaded wholetail scampi, chunky chips, garden peas, homemade tartare sauce & lemon wedge 867kcal

BUTCHER'S SAUSAGES 12.50

Two butcher's sausages, free range egg, chunky chips & baked beans 1073kcal

VEGAN QUORN SAUSAGES vg 10.95

Three griddled vegan Quorn sausages served with chunky chips & baked beans 704kcal

HAM EGG & CHIPS gfi 12.50

Gammon ham, free range egg, chunky chips & 'Hogsbottom Farm' chutney 708kcal

CHICKEN GOUJONS 12.50

Breaded chicken goujons (4) with thick cut chips & a mixed side salad 852kcal

FISH FINGER SANDWICH 10.95

Cod fish fingers (3) on buttered white or granary bread with crisp gem lettuce & homemade tartare sauce. Served with chunky chips 1166kcal

v Vegetarian | vg Suitable for vegans
gfi Gluten free ingredients

Blackboard Daily Specials

OVEN BAKED BEEF LASAGNE 12.50

Served with garlic bread & side salad 598kcal

MEDITERRANEAN VEGETABLE LASAGNE v 11.95

Served with garlic bread & side salad 490kcal

CHILLI CON CARNE gfi 12.95

Served with fluffy rice, sour cream,
jalapeños & tortilla chips 948kcal

THE BAY FISH PIE gfi 13.95

Tender pieces of fish in a creamy leek sauce topped with
cheesy mashed potatoes. Served with garden peas 886kcal

PENANG VEGETABLE CURRY vg 12.50

Served with fluffy rice & a sourdough naan bread.
Spiced gooseberry chutney on the side 842kcal

BEEF MADRAS CURRY 12.95

Served with fluffy rice & a sourdough naan bread.
Spiced gooseberry chutney on the side 1080kcal

CLASSIC NACHOS v, gfi 9.50

Topped with melted cheese, jalapeños,
tomato salsa & sour cream 1198kcal

ADD BEEF CHILLI 3.50 214kcal

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



Kids' Kitchen

ADD A CAPRI-SUN, CAWSTON PRESS OR
VIVA FLAVOURED MILK DRINK TO ANY KID'S
MEAL FOR 1.35

BEEF LASAGNE v

Served with garlic bread & mini salad 445kcal

MINI JACKET SPUD v, gfi

Served with beans & cheese 493kcal

FISH FINGERS

Two fish fingers & chips with peas
& wedge of lemon 584kcal

BUTCHER'S SAUSAGE

(vg option available)

Served with chunky chips & a choice
of beans or peas 904kcal

BREADED CHICKEN GOUJONS

Two breaded chicken goujons, chunky
chips & a choice of beans or peas 624kcal

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

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

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.

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