

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 Devon Bay by Hoburne on the English Riviera. Chalkstream trout (Hampshire) also features on our menus. We ensure all our fresh fish and seafood products are sustainably sourced and wherever possible, accredited by the Marine Stewardship Council (MSC).

BUTCHERY

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 (Naish by Hoburne and Bashley by Hoburne).

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.

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





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 Bashley by Hoburne 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), Chalkstream Trout Farm (River Test), Dorset Sea Salt Co., New Forest Fruit Co. (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 Devon Bay by Hoburne Milen Pavlov - head chef at Cotswold by Hoburne Marc Carella - head chef at Bashley by Hoburne Peter Jensen - head chef at Naish by Hoburne Lloyd Rixon - head chef at Hoburne Park

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

THE BIG BREAKFAST (gfi option available) 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 (gfi option available) 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 (vg option available) 9.50

Two vegan Quorn sausages, mini hash browns, baked beans, grilled tomato, field mushroom, sourdough toast & either fried 725kcal, scrambled 822kcal, poached eggs 705kcal or vegan scrambled tofu 584 kcal

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

YOGHURT, GRANOLA & BERRIES v Ic 4.95

Natural Dorset yoghurt topped with a red berry compote & crunchy almond granola 462kcal

HOMEMADE BUBBLE & SQUEAK gfi lc 7.95

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

CHALKSTREAM EGGS Ic (gfi option available) 9.95 Buttered sourdough toast topped with 'hot smoked'

Chalkstream trout pate, 2 poached eggs & hollandaise sauce 700kcal

EGGS BENEDICT Ic (gfi option available) 8.95

Buttered sourdough toast topped with grilled bacon rashers, 2 poached eggs & hollandaise sauce 996kcal

EGGS & AVOCADO v lc (gfi option available) 7.95

Buttered sourdough toast topped with smashed avocado, sliced tomatoes & 2 poached eggs 601kcal

Ic Less than 60 carbs | v Vegetarian | vg Suitable for vegans
gfi Gluten free ingredients | sa Smaller appetite

Please note some dishes may be adapted for special dietary requests

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 (gfi option available) 4.95

Two scrambled 756kcal fried 414kcal or poached eggs 394kcal on buttered sourdough toast

TOAST & PRESERVE v (gfi option available) 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 (gfi option available) 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 lc 2.95

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

TOMMY'S EGG & SOLDIERS v (gfi option available) 3.50

Choice of scrambled 303kcal, fried 222kcal or poached egg 202kcal, served with toasted & buttered sourdough soldiers

CORAL'S FRUIT YOGHURT v gfi lc 3.50

Natural Dorset yoghurt topped with fresh banana slices & red berry compote 197kcal

SAMMY'S DRINK DEAL

Add a Cawston Press, Ninju Juice or Viva flavoured milk to any kids' 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 & 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

CHALKSTREAM EGGS Ic (gfi option available) 9.95

Buttered sourdough toast topped with 'hot smoked' Chalkstream trout pate, 2 poached eggs & hollandaise sauce 700kcal

BAKED JACKET POTATOES

Oven baked potatoes, buttered & served with a salad garnish & your choice of topping Choose from:

PLAIN WITH JUST BUTTER v gfi 460kcal 7.95

CHEESY BAKED BEANS v gfi 759kcal 8.95

FLAKED TUNA MAYO & CHEDDAR CHEESE gfi 1044kcal 9.50

BRISKET CHILLI, SOUR CREAM & JALAPEÑOS gfi 751kcal 9.50



Ic Less than 60 carbs | v Vegetarian | vg Suitable for vegans gfi Gluten free ingredients | sa Smaller appetite

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Starters & Small Plates

BREAD, HOUMOUS & OLIVES vg 7.95

Assorted breads with mixed olives, houmous, balsamic & extra virgin olive oil 1088kcal

CLASSIC FRENCH ONION SOUP v 7.50

A hearty onion broth flavoured with thyme & served with "rarebit" sourdough toast 720kcal

CRISPY CAULIFLOWER BITES vg gfi lc 7.95

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

PETER'S 'HOT SMOKED' CHALKSTREAM

TROUT PATE Ic (gfi option available) 8.25 A delicious homemade pate served with pickled beets & toasted sourdough 308kcal

CHICKEN WINGS 7.95

Crispy fried chicken wings finished in your own style Choose from:

KOREAN BBQ gfi lc 671kcal Coated in Korean BBQ sauce with spring onions, sesame seeds & fresh chillies

BUFFALO gfi lc 844kcal Tossed in Louisianna hot sauce with carrot sticks & blue cheese dip

THAI STYLE Ic 682kcal Sticky glazed with toasted sesame, fresh coriander, scallions & grilled lime

> CAN'T DECIDE? WHY NOT HAVE ALL 3 FOR 18.95 1734kcal

NACHOS TO SHARE v gfi 9.50

Topped with melted cheese, salsa, smashed avocado, jalapeños & sour cream 1254kcal

ADD BRISKET CHILLI gfi +253kcal 4.00

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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

ADD A POT OF KATSU CURRY SAUCE vg gfi +228kcal 1.50

8 OZ SIRLOIN STEAK 19.95

Served with skin on fries, roasted tomato, grilled field mushroom & dressed rocket leaves 963 kcal

Add a sauce:

HERBED HOLLANDAISE SAUCE v +242kcal 3.00 CREAMY PEPPERCORN SAUCE gfi +363kcal 3.00 ADD KING PRAWNS gfi +139kcal 4.00

THE HOBURNE BURGER (gfi option available) 16.50

Chargrilled 6 oz beef burger topped with maple glazed bacon, Emmental cheese, tomato chutney & onion rings. 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 / sa 8.95

Slow cooked beef brisket chilli served on steamed rice with tortillas, pico de gallo, sour cream, smashed avocado & jalapeños 1058kcal / sa 618kcal

MARC'S VENISON COTTAGE PIE gfi lc 17.50 / sa 9.95

Tender venison cooked in red wine with herbs & spices, topped with roasted root vegetable mash & gratinated with mature cheddar cheese. Served with charred cauli shoots & crushed garden peas 673kcal / sa 337kcal

MISSISSIPPI STYLE HUNTERS CHICKEN BURGER 16.50

Breaded buttermilk chicken breast topped with a tangy Mississippi style burger sauce, grilled bacon & Cheddar cheese. Served in a seeded grillhouse bun with crisp lettuce, tomato, red onion & pickles. French fries served on the side 1492kcal

PORCINI MUSHROOM & RICOTTA RAVIOLI v lc 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

MILEN'S KATSU CURRY 15.50 / sa 8.95

An authentic Japanese curry served with steamed basmati rice & an Asian slaw 874kcal / sa 437kcal **Choose from**

BREADED CHICKEN MINI FILLETS +436kcal / sa +218kcal

CRISPY CAULIFLOWER BITES vg gfi +376kcal / sa +188kcal

JOHN'S MAPLE GLAZED HAM HOCK gfi lc 18.50

Slow cooked ham hock glazed with wholegrain mustard & maple syrup on homemade bubble & squeak with charred cauli shoots & a poached egg 857kcal

FOR A LIGHTER LOW CARB OPTION, SWAP YOUR POTATO OR RICE FOR STEAMED QUINOA

Midweek Offers

2 FOR £25 TUESDAYS

Order 2 main meals for $\pounds 25$ (excluding steak)*

WACKY WEDNESDAYS

Choose a burger or fish & chips with a drink for £15*

STEAK NIGHT THURSDAY

Buy 2 sirloin steaks & get a bottle of house wine on us*

Salads

CLASSIC CHICKEN CAESAR Ic 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

POKE BOWL vg (gfi option available) 11.50

Steamed basmati rice topped with an Asian slaw, pickled beetroots, crushed avocado, pomegranate seeds, cherry tomatoes & cucumber. Drizzled with a sriracha mayo & garnished with toasted sesame & fresh coriander 836kcal

Add a topping: **'HOT SMOKED' TROUT PATE gfi** +117kcal **4.50 CRISPY CAULI BITES vg gfi** +387kcal **3.50 THAI STICKY CHICKEN** +385kcal **4.00**



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, herbroasted potatoes, swede mash, roasted carrots, maple- glazed parsnips & greens with proper homemade gravy (gfi option available)

ROAST TOPSIDE OF BEEF WITH HORSERADISH SAUCE 1460kcal 17.95

> ROASTED PORK SHOULDER WITH APPLE SAUCE 1347kcal 17.95

NEW FOREST MUSHROOM, CELERIAC AND CHESTNUT STRUDEL WITH WILD MUSHROOM SAUCE v (vg option available) 1211kcal 16.95

SAMMY SQUAD ROASTS ALSO AVAILABLE

Fries & Sides

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

LOADED CHILLI CHEESE FRIES gfi 7.95

Skin on French fries topped with melted cheese, beef brisket chilli & jalapeños, 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 gfi Ic 87kcal 3.50

CREAMY MASH v gfi 350kcal 3.50

CHARRED CAULI SHOOTS vg gfi lc 73kcal 4.50

Sammy Squad Menu

3 OZ BEEF BURGER 856kcal 7.95 BREADED CHICKEN GOUJONS 624kcal 6.95 BREADED FISH FINGERS 584kcal 6.95 GRILLED BUTCHER'S SAUSAGES gfi 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 ribs +65kcal

LARRY'S LUNCH v lc (gfi option available) 5.50

A Cheddar cheese filled sub roll, pot of houmous with veggie sticks, fresh banana & a berry compote 465kcal

PASTA BOWL v 5.50

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

MACARONI CHEESE v 7.95

Creamy homemade macaroni cheese topped with Cheddar cheese, served with crusty bread & 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 OUR SIDES, FRIES OR SMALLER APPETITE MEALS FROM OUR MAIN MENU

SAMMY'S DRINK DEAL

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

Sammy's Sweet Treats

RICH CHOCOLATE BROWNIE v gfi lc 3.95

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

AMERICAN STYLE PANCAKE v Ic 3.75

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

A SCOOP OF NEW FOREST ICE CREAM Ic 2.50

Choose from 12 different flavours (vg options available)



Ic Less than 60 carbs | v Vegetarian | vg Suitable for vegans gfi Gluten free ingredients | sa Smaller appetite

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Sweet Treats

HOMEMADE APPLE & RHUBARB CRUMBLE v 7.50

An apple & rhubarb compote baked with a crunchy crumble topping. Served with choice of custard 805kcal or New Forest ice cream 986kcal

RICH CHOCOLATE BROWNIE v gfi 7.95

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

BURNT BASQUE CHEESECAKE v gfi lc 7.95

A Spanish-style baked cheesecake flavoured with vanilla & served with salted caramel ice cream 611kcal

STICKY TOFFEE PUDDING v 7.50

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

AMERICAN PANCAKE STACK v 7.95

Topped with red berry compote, New Forest honeycomb ice cream & whipped cream 866kcal

RED BERRY & CRUSHED MERINGUE SUNDAE v gfi 8.50

Vanilla & strawberry ice cream with red berry compote & crushed meringue, topped with whipped cream & mini marshmallows 980kcal

NEW FOREST ICE CREAMS (vg option available)

1 SCOOP lc 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

*kcals are calculated per scoop

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

Milkshakes

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



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