

## A LA CARTE

£55.00

### STARTERS

#### SEARED SCALLOPS

Pea puree, bacon crisp, truffle sauce

*Coopers of Andover*

#### HOME SMOKED DUCK BREAST

Confit ratte potato, Poached egg

*Uptons of Bassett*

#### WHITE CRAB

tomato, radish, lemon emulsion

*Portland shellfish*

#### CURED SALMON

Cucumber lime jelly, fennel salad

*Coopers of Andover*

#### CHICKEN LIVER PARFAIT

Sweet wine jelly, toasted brioche

*Glebe Wine, Salisbury*

### MAIN COURSES

#### LAMB SADDLE

Pea & potato cake, tomato fondue, shoulder tortellini

*Hinwood Flock, Broughton*

#### ROASTED HALIBUT

Garden chard, Grape gel, parsley velouté

*Coopers of Andover*

#### PORK FILLET

belly, carrot, apple puree

*Lainston House reared pigs*

#### BEEF FILLET

Ox cheek, horseradish mash, onion marmalade

*Casterbridge Beef (£10.00 supplement)*

#### GOAT'S CHEESE SOUFFLE

Mixed leaves salad

*Rosary goat's cheese*

#### WARM COD CONFIT

Leek hearts, salt cod, oyster sauce

*Coopers of Andover*

#### SEASONAL SIDE ORDERS £4.50 EACH

Lainston garden greens, Chantenay carrots,  
Asparagus spears, New potatoes, Triple cooked chips

## DESSERT

### BANANA & SALTED PEANUT

Salted peanut praline, iced banana, salted caramel ice cream  
*Passito Bianco, Tezza 2006 £10.50*

### ORANGE "THREE WAYS"

Water ice, jelly, honey spiced, cranberry syrup  
*Willi Opitz, Beereauslese, Austria 2007 £10.50*

### RHUBARB AND CUSTARD

Crème brulee, poached rhubarb, saffron ice-cream, champagne gel  
*Moscato d'Asti, Poderi, 2008 £7.50*

### TRIO OF CHOCOLATE

Hazelnut & milk chocolate mousse, dark chocolate & passion fruit sorbet  
white chocolate fume  
*Elysium Black Muscat, California 2006 £7.50*

### SELECTION OF LOCAL CHEESE

Quince jelly, red wine bread (£3.50 supplement)  
*Warre's 1985 £19.50 (100ml)*

*Please be aware that some dishes may contain nuts*

Cafetière of Freshly Ground Coffee, tea or infusion £4.75

Espresso £4.50

Cappuccino £5.00

Served with handmade Lainston chocolates

Hildon Lightly Sparkling water £4.50

Hildon Still water £4.50

Acqua Panna £4.95

San Pellegrino £4.95

A 10% discretionary service charge will be added to all bills.  
This charge is paid directly to the staff serving and cooking for you.  
We don't expect you to pay this unless service meets expectation.

*Executive chef: Andrew MacKenzie*

*Head Chef: Phil Yeomans*

*Restaurant manager: Tamas Ivanczi*

*Sommelier: Peter Foulds*