
Choice Appetisers and Delicacies

Seared Scallops

organic cauliflower puree, crisp bacon £16.90
Portland Shellfish

Chicken Liver Parfait

sweet wine jelly, toasted brioche £10.90
Lainston Brioche

Organic Confit of Trout

watercress risotto, marinated fennel £14.50
Coopers of Andover

Ham Hock & Egg "Lainston Style" £13.00

Uptons of Bassett

Butter Poached Lobster

Warm Summer vegetables, shellfish vinaigrette £21.50
Portland Bay

Chilled Hampshire Watercress Veloute

garlic crouton £10.50
West House, Itchen Abbas

If you have any special dietary requirements please
do not hesitate to inform us

Please be aware that some dishes may contain nuts

V- vegetarian option

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 expectations

Choice Mains

Seared Seabream

Portland crab, marinated courgette, tomato pistou £24.50
Coopers seafood, Andover

Hinwood Flock Lamb

Seared loin, crisp belly, carrot puree, Garden greens £26.50
Hinwood Flock, Broughton

Halibut

roasted, crispy finger, warm tartare sauce £28.00
Coopers of Andover

Belly Pork

pressed beetroot, chard puree, cider sauce £25.50
Lainston reared pigs

Slow Cooked Sirloin

ravioli of shin, Garden pea & broad bean fricassee £32.00
Casterbridge, Dorset, Lainston Kitchen Garden

Smoked Cheese Soufflé

mixed leaves salad £18.50
Lyburn Farm Romsey

Seasonal side orders:

£4.50 each

**Garden Herb or Mixed Salad,
Wilted bright light chard,
Buttered carrots, Garden thyme
Triple cooked chips,
Roquette & Lyburn Cheese Salad,**

Tasting Menu

The Chef designed this menu to be enjoyed by the entire table

Amuse Bouche

Chicken Liver Parfait,
sweet wine jelly, toasted brioche
Château de la Roulerie, Chenin Blanc, Loire,
Coteaux du Layon 2007

Seared Scallops
organic Cauliflower puree, crisp bacon
Collio, Santa Catarina, Tocai Friulano, Fantinel 2008

Refresher

Hinwood Flock Lamb
Seared loin, crisp belly, carrot puree, Garden greens
Lealtanza, Grand Reserva, Tempranillo, Rioja, Spain 2001

Lainston Honey Parfait,
Kitchen Garden rhubarb
Willi Opitz, Welschriesling, Scheurebe, Goldackerl,
Beerenauslese, Neusiedlersee 2006

Chocolate Hazelnut Pannacotta
Elysium, Black Muscat, Andrew Quady,
Central Valley, California 2006

Nanny Williams Blue
chutney

Coffee or Infusions
handmade Lainston chocolates

£65.00 per head or £110.00 per head including a taste of each of the recommended wines.

Vegetarian Tasting

The Chef designed this menu to be enjoyed by the entire table

Amuse Bouche

Chilled Hampshire Watercress Veloute, garlic crouton
Pinot Grigio, Marlborough, New Zealand, 2008

Pea Orzo, rosary goats cheese
Cloudy Bay, Sauvignon Blanc, Marlborough 2009

Refresher

Smoked Cheese Soufflé
Faugeres, Trinites, 'Sommeliers Blend', 2007

Lainston Honey Parfait,
Kitchen Garden rhubarb
Willi Opitz, Welschriesling, Scheurebe, Goldackerl,
Beerenauslese, Neusiedlersee 2006

Chocolate Hazelnut Pannacotta
Elysium, Black Muscat, Andrew Quady,
Central Valley, California 2006

Nanny Williams Blue
chutney

Coffee or Infusions
handmade Lainston chocolates

£65.00 per head or £110.00 per head including a taste of each of the recommended wines.

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Big Band on the Lawns - Sunday 8th August at Lainston House - In Aid of Naomi House

Enjoy a rousing afternoon performance by the spectacular Big Band on the stunning lawns of Lainston House. They'll be playing a large repertoire of toe-tapping swing, jazz, Latin, funk and blues!



Dine and Stay offer at Lainston House Hotel in Winchester

Book a table for 2 in the Avenue Restaurant and stay over for just £99

Hildon Lightly Sparkling water £4.50

Hildon Still water £4.50

Badoit £4.95

Acqua Panna £4.95

San Pellegrino £4.95

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Avenue Dinner Menu in Association with New Forest Fruits

Two Courses £34.00 per person Additional course £10.50
Available Sunday Dinner to Thursday Dinner during July

Chilled Hampshire Watercress Veloute

garlic crouton
West Ways watercress

Beetroot cured Trout

Garden radish, Portland crab
Coopers of Andover

Chicken Liver Parfait

Toasted brioche, sweet English wine jelly
Upton's of Bassett, Southampton

Rump of Lamb

Spinach puree, baby gem lettuce
Hinwood Flock, Broughton

Grilled fillets of Mackerel

fennel citrus salad, marinated tomatoes
Coopers of Andover

Pea Orzo

Rosary goats cheese
Rosary goats cheese, Salisbury

Summer Pudding, frozen yoghurt

New Forest Fruits

Lavender Panacotta, strawberries

Lainston Kitchen garden

Selection of Local Cheese

Premier cheese

cafetière of freshly ground coffee; infusions £4.50 per person
espresso £4.00 per person, cappuccino £5.00 per person

Seasonal side orders: £4.50 each

**Garden Herb or Mixed Salad, Wilted bright light chard,
buttered carrots, Garden thyme, triple cooked chips,
Roquette & Lyburn Cheese Salad,**

Dessert

£10.50 each

Exclusive Chocolate Tasting,

hazelnut pannacotta, ice cream, opera, pancake

Elysium, Black Muscat, Andrew Quady,
Central Valley, California 2006 £9.50

Garden Mint Pannacotta,

strawberries

Willi Opitz, Goldackerl, Beerenauslese, Neusiedlersee,
Austria 06 £11.30

Raspberry Crumble Soufflé,

Lainston lavender ice-cream

please allow 20-25minutes

Willi Opitz, Goldackerl, Beerenauslese, Neusiedlersee,
Austria 06 £11.30

Hot Chocolate Pudding,

caramel ice cream

please allow 20-25minutes

Pedro Ximenez, sherry, muy dulce, Gutierrez Colosia,
Manzanilla, Spain, N.V £8.00

Lainston Honey Parfait,

Kitchen Garden rhubarb

Château Filhot a Sauternes, Grand Cru Classe, 2003 £13.50

Lainston Seasonal Ice Cream & Sorbet

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Sommeliers recommendation,

Trio of dessert wines £15.00

Our Monthly Selection of British Farmhouse Cheese £10.50

Winchester, Pasteurised cows milk cheese, left to mature,
with full flavour and a hint of nuttiness.

Lyburn Farm, Landford, Hampshire

Win Green, Mild soft mould ripened cow's milk cheese, from
the Cranborne Chase Dairy, all their cheeses are hand made at
Manor Farm.

Cranborne Dorset

Flower Marie, vegetarian soft-white square shape ewe's milk
cheese with a mushroom tint rind.

Greenacres Farm, East Sussex

Golden Cross, it is a St. Maure style cheese made daily on
the farm from milk of their own herd of goats, lightly
charcoaled log, becomes creamier and fuller flavoured as it
matures.

Greenacres Farm, East Sussex

Nanny Williams Blue, a tangy Blue Goats Cheese made
from pasteurised goats milk and vegetarian rennet.

Home farm, Redlynch, Hampshire

Try a glass of Warre's Vintage Port 1985,
a fantastic vintage, at £19.50 per glass (100ml)

Cafetière of Freshly Ground Coffee; Infusions £4.50 per person
Espresso £4.00 per person, Cappuccino £5.00 per person