

## A LA CARTE

### STARTERS

#### SEARED SCALLOPS

Curry, cumin salted, bacon crisp, cauliflower, apple  
(£5.00 supplement)  
*Portland shellfish*

#### SLOW COOKED OX CHEEK

Cep, potato, horseradish emulsion  
*Uptons of Bassett*

#### HAM HOCK

Quail's egg, soured vegetables, mustard dressing  
*Lainston Pigs*

#### SOY SHERRY SOUSED MACKEREL

beet jelly, wasabi honey dressing  
*Premier Fish, Salisbury*

#### CHICKEN LIVER PARFAIT

Apple, garden fig, hazelnut  
*Lainston House*

#### WATERCRESS RISOTTO

Fennel salad, tomato dressing  
*New House, Itchen Abbas*

### MAIN COURSES

#### SADDLE OF LAMB

Celeriac, leek, mint, shoulder pressé  
*Hinwood Flock, Broughton*

#### ROASTED HALIBUT

Garden chard, Grape gel, parsley velouté  
*Coopers of Andover*

#### WILD SEABASS

Cod cheek, Palourde clams  
*Coopers of Andover*

#### LOCAL PARTRIDGE

Leg bon bon, butternut, bread sauce espuma  
*Uptons of Bassett*

#### SADDLE OF VENISON

Red cabbage, salsify, parsnip puree  
(£10.00 supplement)  
*New Forest Game*

#### TWICE BAKED SMOKED CHEESE SOUFFLE

Toasted walnuts  
*Lyburn, Romsey*

#### SEASONAL SIDE ORDERS £3.95 EACH

Lainston garden greens, Carrots, New potatoes, Triple cooked chips

## DESSERTS

### HAZELNUT TORTE

Local white truffle ice cream

*Tokaji Aszu, 5 Puttonyos, Royal Tokaji, Hungary 2007 (75ml) £12.00*

### TASTING OF EXCLUSIVE CHOCOLATE

Bitter chocolate brownie, milk chocolate parfait, dark chocolate sorbet,  
white chocolate and vanilla mousse

*Recioto della Valpolicella, Tezza, Veneto, Italy 2005 (75ml) £10.50*

### CARAMEL DOUGHNUTS

Winter berries

*Elysium Black Muscat, California 2008 (75ml) £8.00*

### BLACKBERRY, GINGER AND CHESTNUT

Blackberry cannelloni, sorbet and puree, gingerbread sponge,  
chestnut ice cream

*Willi Opitz, Beereauslese, Austria 2007 (75ml) £13.00*

### SELECTION OF LOCAL CHEESE

Quince jelly, red wine bread (£3.50 supplement)

*Cruz Port 1985/89 (100ml) £20.00*

*Please be aware that some dishes may contain nuts, game birds may contain shot*

£55.00

(For three courses)

Cafetière of Freshly Ground Coffee, tea or infusion £4.75

Espresso £4.50

Cappuccino £5.00

Served with handmade Lainston chocolates

#### Mineral water:

Hildon Still / Lightly Sparkling £4.50

Acqua Panna £4.95

San Pellegrino £4.95

Ty Nant (Still) £5.95

Chateldon £7.50

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*

*Head Sommelier: Peter Foulds*