



~ TO START ~

<p>Caesar Salad Croquette Crispy panko crumbed smoked chicken croquette, crisp baby leaves and Caesar dressing</p>	9.00	<p>Soup of the Day, chef's recipe of freshly made soup of the day</p>	7.50
<p>Potted Pork Pressed potted pork and caramelized onion topped with apple, cider and thyme jelly, served with a walnut melba toast and crisp dressed leaves</p>	9.00	<p>Seared King Scallops Pan seared King scallops set on roasted tomato and garlic chutney, bacon crisps and pea shoots</p>	10.00
<p>Salmon and Crab Terrine Fresh Scottish salmon terrine layered with fresh Lymington crab meat, set with baby leaves, pickled cucumber and horseradish cream</p>	10.00	<p>Twice baked soufflé Double baked smoked Dorset cheddar soufflé, braised baby leeks and a cheese and mustard cream sauce</p>	10.00
<p>Roasted Goat's Cheese Warm crotin goat's cheese with roasted beetroot puree, tapenade, parsnip crisps, candied walnuts and walnut crumble</p>	9.00		

~ MAINS ~

<p>Breast of Guinea Fowl Pot roasted guinea fowl breast with garlic and rosemary crumbs, set on fondant potato with braised fennel and red wine and rosemary sauce</p>	19.00	<p>Jurassic Coast Calves Liver Pan seared Jurassic coast calves liver set on creamed champ mash with a forest mushroom and grain mustard sauce finished with parma ham crisp</p>	19.50
<p>Baked Sea Bass Whole roasted Sea bass baked in rock salt, set on steamed samphire grass with lemon and tomato hollandaise and roasted cherry tomatoes</p>	19.00	<p>Fish of the Day</p>	£ market Price
<p>Lamb Rump Herb and olive crumbed Romsey lamp rump, crushed new potatoes with roasted peppers and lamb jus</p>	19.50	<p>Fillet of Jurassic Coast Beef 6 oz Pan roasted fillet of Jurassic coast beef with Portobello mushroom, grilled tomato, onion rings and hand cut chips, Served with your choice of béarnaise, stilton or peppercorn cream sauce</p>	27.00
<p>Grilled Fillet of Halibut Grilled fillet of wild halibut seasoned with lemon and lime, set with roasted cauliflower, cauliflower puree and a brown shrimp and parsley beurre blanc</p>	21.00	<p>Filo Pastry Pie Layers of filo pastry, spinach, peppers, leeks and smoked Dorset cheddar, finished with herb oil and roasted cherry tomatoes</p>	16.95

~ SIDE DISHES 4.00 per dish ~

New potatoes, Hand cut chips, Creamed mash potato, Vegetables of the day, Mixed salad

Some of our dishes are suitable for children in half portions – please ask your waiter Some items may contain allergens, please ask one of our waiting staff if you are unsure

Service not included and is discretionary. VAT @ 20% is included. VAT Reg no: 818 1790 15





LORD & BUTE

RESTAURANT • ACCOMMODATION • WEDDINGS

WINE LIST



WHITE WINES

	175ML	BOTTLE
1. CHENIN BLANC BOATMANS DRIFT, SOUTH AFRICA DRY, CLEAN & CRISP, FLORAL	£4.75	£17.50
2. PINOT GRIGIO SAN ANTINI ITALY OFF DRY, SOFT, APPLES, HONEYSUCKLE	£5.00	£20.00
3. PIESPORTER MICHELBERG SCHMITT SOHNE MOSEL, GERMANY HINTS OF PEACHES AND GREEN APPLES THAT ARE BALANCED PERFECTLY WITH CRISP FRESH FINISH.	£5.50	£21.00
4. RIOJA BLANCO VIURA VERDEJO FINCAS DE AZABACHE, SPAIN STRONG FRUIT BOUQUET WITH INTENSE CITRUS AND APPLE AROMAS.		£21.50
5. SAUVIGNON BLANC 'WHALE POINT' WESTERN CAPE, SOUTH AFRICA ELEGANT, LIVELY AND FINELY BALANCED WINE WITH CRISP, FLINTY MINERAL NOTES.	£5.75	£22.00
6. CHARDONNAY HAMILTON HEIGHTS, AUSTRALIA AN ELEGANT AND FINELY BALANCED WINE WITH TROPICAL FRUIT NOTES OF MANGO AND PINEAPPLE.	£5.75	£23.00
7. PICPOUL 'SEL ET DE SABLE' LANGUEDOC, FRANCE DRY, WHITE FLOWERS, ZESTY		£25.00
8. VIOGNIER ESPRIT CEPAGE LANGUEDOC, FRANCE AN AROMATIC WINE FULL OF FLAVOURS OF PEACHES, PEARS, WHITE FLOWERS AND PERFUME		£24.00
10. GEWURZTRAMINER 'FAMILY VINEYARD' WAIRAU RIVER, NEW ZEALAND THE PERFUMED AROMAS FOLLOW THROUGH ON THE PALATE WITH A TOUCH OF SWEET SPICES TO ADD COMPLEXITY.		£29.00
11. SAUVIGNON BLANC TURNING HEADS, NEW ZEALAND A VIBRANT AROMA OF RIPE GOOSEBERRIES, HERB AND NETTLE AROMAS WITH TROPICAL FLAVOURS	£7.25	£30.00
12. PETIT CHABLIS DOMAINE ALAIN GAUTHERON, FRANCE CLASSIC, DRY, STEELY		£33.00
13. ALBARINO CONDES DE ALBAREI, RIAS BAIXAS, SPAIN A FRESH ELEGANT WINE WITH A CAPTIVATING FLORAL BOUQUET AND PEACH FLAVOURS.		£31.00
15. GAVI DI GAVI CANTINE VOLPI, ITALY THIS LEMONY DRY WHITE WINE HAS A PERFUMED MINERAL CHARACTER, WITH AROMAS OF PEACH AND FLOWERS		£32.00
16. SANCERRE DOMAINE ANDRE NEVEU, LOIRE VALLEY, FRANCE THE IMMENSE LONG FLAVOUR OF GOOSEBERRIES AND BLACKCURRANT LEAVES LINGERS ON THE FINISH.		£37.00
17. POUILLY FUISSE 'LES CRAYS' DOMAINE AUVIGUE, FRANCE IT IS RICH WITH MINERAL FLAVOURS WHILE A BRIEF MATURATION IN WOODEN CASK ADDS SPICE AND COMPLEXITY.		£43.00
18. CHABLIS 1ER CRU 'FOURNEAUX' DOMAINE ALAIN GAUTHERON, FRANCE IT HAS FRESH, FLORAL AROMAS OF APPLE BLOSSOM COMBINED WITH A CREAMY TEXTURE		£45.00
19. CHASSAGNE MONTRACHET BLANC 'VV' MOREY-COFFINET, BURGUNDY, FRANCE THIS CHASSAGNE MONTRACHET HAS A COMPLEX OAKY NOSE WHICH IS LIFTED BY CRISP CITRUS FRUITS.		£60.00

RED WINES

	175ML	BOTTLE
29. CABERNET MERLOT, BOATMANS DRIFT SOUTH AFRICA SOFT WITH ROUND TANNINS AND A LINGERING FRUITY FINISH.	£4.75	£17.50
30. SHIRAZ TULBAGH WINERY, SOUTH AFRICA SMOOTH AND RIPE, THIS CLASSIC RED DISPLAYS SOFT AND DEEP PLUM LIKE FLAVOURS.	£5.75	£22.00
31. PINOT NOIR 1620 LORGERIL, FRANCE LIGHT BODIED, SOFT, FRAGRANT, EASY DRINKING	£6.00	£25.00
32. SALICE SALENTINO RISERVA RIONE DEI DOGI ITALY FULL AND RIPE WITH A DISTINCTIVE PLUM AND CHOCOLATE CHARACTER.		£26.50
33. MALBEC ALTOSUR, ARGENTINA FULL BODIED, BLUEBERRY, SPICY, RICH	£6.50	£28.00
34. RIOJA CRIANZA FINCAS DE AZABACHE, SPAIN INTENSE PLUM AND CHERRY FLAVOURS WITH ELEMENTS OF VANILLA AND SPICE	£6.25	£26.00
35. BEAUJOLAIS VILLAGES 'LA VAUXONNE' JACQUES CHARLET, FRANCE WELL BALANCED WITH RED FRUITS AND A SUPPLE FRESH ACIDITY.		£28.00
36. SHIRAZ PAULETT POLISH HILL RIVER, AUSTRALIA WONDERFUL AND SEDUCTIVE SHIRAZ WITH AROMAS OF BLACKBERRY, PLUM AND CHOCOLATE.		£32.00
37. FLEURIE EMILE CHANDESAIS, FRANCE FLESHY AND AROMATIC, IT HAS A DEEP PURPLE COLOUR WITH AN ABUNDANCE OF JUICY SUMMER FRUITS		£34.00
38. VALPOLICELLA CLASSICO MONTE FAUSTINO, ITALY NOTES OF SWEET RED FRUITS ON THE PALATE COMBINE WITH CINNAMON AND CLOVE SPICE NOTES, JUICY TANNINS AND A FRESH ACIDITY.		£33.00
40. RUMINAT PRIMITIVO LUNARIA ORGANIC, ITALY ON THE NOSE, AROMAS OF BLACK CHERRY AND VIOLETS LEAP FROM THE GLASS.		£33.00
41. CROZES HERMITAGE 'LA MATINIERE' DOMAINE FERRATON PERE ET FILS, FRANCE INTENSE CHERRY RED COLOUR WITH AROMAS OF SMALL RED FRUITS AND BLACKCURRANTS.		£40.00
42. HAUTES COTES DE NUITS 'CUVEE MAELIE' DOMAINE JEAN TARDY, FRANCE A BEAUTIFUL MIX OF FRESH FRUIT FLAVOURS, A SLIGHT SAVOURY CHARACTER AND SUPPLE TANNINS.		£48.00
43. CHATEAUNEUF DU PAPE DOMAINE MONPERTUIS, FRANCE A PEPPERY NOSE WITH WILD HERBS AND POWERFUL DARK FRUIT MATCHED BY A LEATHER AND MINERAL RICHNESS AND A STRONG SPICY FINISH.		£50.00
44. MOULIN D'ANGLUDET MARGAUX BORDEAUX, FRANCE BOUQUET OF RED FRUITS WITH EARTHY UNDERTONES GIVES WAY TO SUPPLE DARK FRUITS, LICORICE AND SPICE BALANCED BY ASSERTIVE RIPE TANNINS.		£52.00
45. CHATEAU FONBEL ST EMILION GRAND CRU, FRANCE THIS IS COMPLEX, ARISTOCRATIC WINE, SUCCULENT AND RIPE WITH A PERVASIVE BOUQUET AND RICH RAISED FRUIT		£59.00

SPARKLING WINES

	125ML	BOTTLE
20. PROSECCO 'ORGANIC' ERA EXTRA DRY THIS PALE AND DELICATE SPARKLING WINE HAS FINE BUBBLES AND FRESH AROMAS OF GREEN FRUITS	£6.95	£27.50
21. CREMANT D' ALSACE BRUT NV JEAN BAPTISTE ADAM PALE LEMON IN COLOUR WITH STONE FRUITS AND WHITE BLOSSOM ON THE NOSE.		£33.00
22. VARICHON ET CLERC 'PRIVILEGE' ROSE A FRUITY SPARKLING WINE, WITH HINTS OF WILD STRAWBERRIES ON THE NOSE AND PALATE.		£35.00

CHAMPAGNE

	125ML GLASS	½ BOTTLE	BOTTLE
24. TAITTINGER BRUT N.V. PALE STRAW IN COLOUR WITH HINTS OF BISCUIT AND BRIOCHE ON THE NOSE. THE PALATE SHOWS CONSIDERABLE DEPTH AND IS ELEGANT WITH A LONG FRESH FINISH.	£10.00		£52.00
25. POMMERY BRUT ROYAL N.V. AN ELEGANT WINE TO WHICH THE CHARDONNAY CONTRIBUTES HINTS OF BRIOCHE AND HAZELNUT			£58.00
26. POMMERY ROSE N.V. AN ELEGANT ROSE, WITH A FIRM BACKBONE OF ACIDITY AND A DELICATE MOUSSE. A HINT OF SMOKY MINERAL UNDERSCORES THE CREAMY FLAVOURS OF STRAWBERRY, PEAR AND LEMON ZEST.			£85.00
28. DOM PERIGNON VINTAGE 2004 ON THE MOUTH THE WINE HAS REMARKABLE PERSISTENCE WITH SLIGHT TONES OF CITRUS ZEST.			£195.00

ROSÉ WINES

	175ML	BOTTLE
46. PINOT GRIGIO ROSE SAN ANTINI, ITALY DELICATE PERFUMED AROMAS OF PEACH AND ROSE PETALS THAT ARE TYPICAL OF A PINOT GRIGIO ROSE.	£4.75	£18.50
47. WHITE ZINFANDEL, SUN GATE, CALIFORNIA MEDIUM BODIED WITH A HINT OF SWEETNESS AND FLAVOURS OF RED CHERRIES, RASPBERRIES AND STRAWBERRIES	£5.25	£22.00
48. COTEAUX D'AIX EN PROVENCE ESSENCIEL CHATEAU PARADIS, FRANCE VERY DRY, RED FRUITS, CRISP ACIDITY	£6.00	£25.00

DESSERT WINES

	75ML GLASS	½ BOTTLE	BOTTLE
49. SAUVIGNON BLANC 'LATE HARVEST' LA PLAYA, CHILE A PERFUMED GOLDEN DESSERT WINE WITH AROMAS OF RIPE CITRUS, MELON, HONEY, QUINCE, NUTMEG AND BUTTERSCOTCH.	£4.50	£20.50	
50. RED MUSCADEL RIETVALLEI ESTATE, SOUTH AFRICA AN ENTICING PERFUMED AROMA WITH COMPLEX RAISING SWEETNESS AND A ROSE PETAL FRAGRANCE			£26.00
51. MONBAZILLAC SEIGNEURS FRANCE A GOLDEN YELLOW COLOUR WITH AROMAS OF RIPE APRICOTS AND CANDIED ORANGE, SMOOTH AND ROUNDED IN THE MOUTH WITH PERFECT BALANCE.	£3.95		£31.50
52. CHATEAU LES MINGETS SAUTERNES, FRANCE A CONCENTRATED, LUSCIOUS DESSERT WINE SHOWING INTENSE FLAVOURS OF CARAMELIZED FRUITS.			£40.00