

The Lord Bute Hotel & Restaurant

A la Carte Menu

To Start

Home made soup of the day served with croutons and chives - £7.50

King prawns and Dorset crab in a lemon & dill mascarpone wrapped in smoked salmon topped with a selection of pea shoots and micro herbs - £9.50

A light chicken liver parfait, smoked bacon crumb, onion marmalade and toasted brioche with herb dressed salad leaves- £8.95

Pan seared scallops and tempura king prawn on a bed of Lymington crab with a roasted tomato & smoked paprika gel and fragrant micro herbs - £10.95

Shredded duck, spring onion, tomato & coriander croquet with a fragrant chilli jam and pearls of pickled cucumber - £9.75

Main Course

Pan seared halibut with king prawns cooked in garlic, chilli & white wine dressed with a mussel and clam valoute - £19.50

Fillets of sea bass on a bed of shaved fennel topped with crayfish tails, tomato, asparagus and an aromatic spiced cream - £19.95

Tender loin of Dorset pork & slow cooked belly with black pudding, apple & thyme puree and a herb jus with crisp crackling - £18.95

Fillet of Jurassic coast beef stuffed with local wild mushrooms dressed with Alex James blue cheese & cream sauce served with chunky chips - £26.95

Roasted vegetable, spinach & asparagus with mozzarella encased in filo pastry topped with crispy leeks and dressed with a butter sauce £14.95

Rosemary and garlic marinated cutlets of Romsey lamb with sliced lamb rump and a rich redcurrant and mint jus - £19.95

Pan seared breast of Barbary duck, sautéed Savoy cabbage with braised fennel, black cherry gel and a juniper & orange glaze - £19.50

All served with the chef's selection of fresh vegetables

Some items may contain some allergens, please ask your server