

The Lord Bute Restaurant

Lunchtime Menu

SAMPLE

To Start

- Home made cauliflower & cumin soup served with croutons and chives**
- Local Sopley farm asparagus wrapped in Parma ham with a butter dressing**
- Wild mushrooms and stilton cheese in a pastry tartlet topped with hollandaise sauce and dressed leaves**
- Fans of Galia melon, pearls of fruit coulis & Greek yoghurt with a fruit sorbet**
- Chicken & ham hock terrine, caramelised onion marmalade, Melba toast & dressed leaves**

Main Course

- Roasted leg of Romsey Lamb, stone fruit compote and a redcurrant & mint Jus**
- Slow cooked belly of pork, black pudding and an apple and thyme puree with a light herb jus & crackling**
- Breast of corn fed chicken wrapped in smoked bacon served with a blue cheese cream sauce and parsnip crisps**
- Confit of Barbary duck leg, braised mixed cabbage and a plum & orange jus**
- Fillet of Jurassic coast beef, trio of pepper sauce & chunky chips (sup £7.25)**
- Fillet of sea bass, baby prawns & capers with a buerre Blanc sauce**
- Supreme of Scottish salmon, smoked salmon ribbons and a watercress cream**
- Asparagus & ricotta tortellini cooked in a pesto cream topped with parmesan**

Desserts

- A selection of English cheeses, wafer biscuits, celery and grapes – (£3.00 supp)**
- Belgium chocolate & orange torte, butterscotch sauce and fresh berries**
- A banana cheesecake on a biscuit base, butterscotch sauce and fresh berries**
- A light apricot mousse with vanilla sauce and fresh strawberries**
- Vanilla crème brulee with a crisp sugar shell and shortbread biscuit**

2 course - £18.95 or 3 Courses - £23.95

**Some items may contain some allergens, please ask your server
Please note that there is a 10% discretional gratuity added to your final bill**