

# The Lord Bute Hotel & Restaurant

## A la Carte Menu

### To Start

Cured Salmon - Pan seared Gin, juniper & lime home cured salmon, smoked salmon mousse, sweet pickled cucumber and a lemon tonic gel – **10.95**

\*\*\*\*\*

Chicken Parfait - A light chicken liver parfait, spiced tomato & cumin chutney and an onion seeded flat bread – **9.50**

\*\*\*\*\*

Roasted beetroot houmous, mixed olive tapenade, confit tomato & Parmesan tuile – **7.25**

\*\*\*\*\*

Twice baked Soufflé - Dorset red cheddar & chive soufflé on a bed of sautéed leeks and baked with a white wine cream sauce – **8.95**

\*\*\*\*\*

Seafood chowder – Hand dived Scallops, mussels, clams & prawns on a bed of squid inked pasta & dressed with a Pernod & dill valoute– **10.95**

### Main Course

Pink fillet of Jurassic coast beef topped with a chicken pate, roast cherry tomatoes & onion confit dressed with a redcurrant & port jus – **25.95**

\*\*\*\*\*

Breast of pan fried duck, wilted pak choi, confit carrot pearls & charred cucumber finished with a spiced oriental dressing – **18.95**

\*\*\*\*\*

Marinated Romsey lamb canon on a bed of spiced chick pea, butternut squash, parsnip & spinach with a paprika scented cous cous – **19.95**

\*\*\*\*\*

Breast of corn fed chicken on a bed of shiitake mushroom risotto with a smoked pancetta, asparagus & white wine cream sauce – **18.95**

\*\*\*\*\*

Sustainable supreme of Hake with a tempura lobster tail & crayfish on a bed of steamed samphire and a seafood bisque – **22.50**

\*\*\*\*\*

Mediterranean roasted vegetables & spiced butternut squash relish in a filo pastry case topped with crispy leeks – **17.65**

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