

The Lord Bute Restaurant

Lunchtime Menu

To Start

- Home made soup of the day served with croutons, chives & herb oil
- Spears of asparagus wrapped in Parma ham with a butter & white wine dressing
- Crispy shredded duck, peppers, onions & cucumber dressed with an oriental sauce wrapped in an egg pancake
- Fans of Galia melon, pearls of fruit coulis & Greek yoghurt with a fruit sorbet
- Chicken liver parfait with a pear & ale chutney, Melba toast & dressed leaves
- Prawn and crayfish tails bounded with avocado, lemon & herb mascarpone

Main Course

- Roasted rump of Romsey Lamb, stone fruit compote and a redcurrant & mint Jus
- Slow cooked belly of pork, Parma ham wrapped tenderloin, apple and thyme puree with a light herb jus & crackling
- Fillet of Jurassic coast beef, trio of pepper sauce & chunky chips (sup £7.25)
- Breast of corn fed chicken in a light garlic & herb crumb served with a rich chasseur sauce and parsnip crisps
- A lightly battered fillet of hake, thick cut chips, pea puree & tartar sauce
- Fillets of sea bass, samphire, king prawns and capers with a valoute cream
- Spinach & ricotta tortellini cooked in a white wine & asparagus cream topped with parmesan cheese & crispy leeks

Desserts

- A selection of English cheeses, wafer biscuits, celery and grapes – (£3.00 supp)
- Belgium chocolate caramel torte, butterscotch sauce and fresh berries
- A raspberry & passion fruit mousse, vanilla sauce, fruit coulis and fresh berries
- Orange pannacotta topped with a blood orange gel, orange syrup & candied tangerine
- Vanilla crème brulee with a crisp caramelised sugar shell and shortbread

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% discretionary gratuity added to your final bill