

The Lord Bute Hotel & Restaurant

A la carte menu

Starters

Seafood Plate – Roulade of home cured salmon, smoked & baked salmon with baby prawns & crayfish tails bound in a lemon, herb & avocado mascarpone and a slice of homemade wholemeal bread. **£11.95 (gf)**

Scallops – Pan seared hand dived scallops presented on a bed of pea puree, steamed samphire & a beurre blanc dressing. **£12.50 (gf)**

Twice baked soufflé – Smoked Dorset red cheddar cheese soufflé on a bed of braised leeks and baked in a white wine & cream sauce topped with crispy leeks & copped chive. **£10.95**

Chicken Liver Parfait – A light chicken liver & cognac parfait, spiced tomato & cumin jam, balsamic caviar, brioche Melba toast and herb oil dressed salad leaf. **£10.95**

Asparagus three ways – Tender spears of asparagus wrapped in orange glazed carrot ribbons presented on an asparagus & pea risotto with a tarragon & asparagus beurre blanc. **£11.50 (v) (gf)**

Main course

Rump of Lamb – Sliced lamb rump, sautéed spinach, roast parsnip & pear puree, roasted baby shallots & Vichy carrot pearls with a redcurrant & port jus. **£21.95 (gf)**

Thai chicken – Corn fed chicken breast marinated in the chef's blend of spices, mixed peppers, onions and fresh chilli cooked in a coconut cream curry served with savoury rice. **£17.95 (gf)**

Beef Fillet – Fillet of beef filled with a Roquefort cheese & char grilled, sautéed asparagus, balsamic roasted cherry tomatoes, tempura battered spring onion and a white wine cream. **£26.95 (gf)**

Fish medley – A selection of Salmon, Hake, sea bass & king prawns on a bed of steamed samphire with a mussel, clam and dill valoute. **£19.95 (gf)**

Vegetable strudel – A medley of roasted vegetables and spiced butternut squash encased in a filo pastry parcel dressed with a beurre blanc and topped with crispy leeks. **£16.95 (v)**

Duo of Pork – Slow roasted pork belly & prosciutto wrapped tenderloin, button mushrooms, carrot & celeriac pearls and a rich roast garlic & truffle jus with pork crackling crumble. **£18.95 (gf)**

Dessert £7.95 each

Latte Pannacotta – An Italian coffee and set cream dessert, chocolate sauce and chocolate coffee beans. **(gf)**

Chocolate caramel torte – A caramel & Belgium chocolate torte, butterscotch sauce and chocolate ice cream.

Lemon mousse – A light lemon mousse topped with a passion fruit gel, raspberry coulis and a ginger crumble. **(gf)**

Crème brulee – Vanilla crème brulee topped with a caramel crust fresh berries & a shortbread biscuit

Cheese plate – Cornish yarg, Somerset brie, Barkham blue & Wookey hole cheddar served with savoury biscuits grapes, celery and a pear & ale chutney (£3.00 supplement)