

The Lord Bute Hotel & Restaurant

Lunchtime menu

Starters

Cornish rope mussels – lightly steamed with shallots, garlic & a hint of chilli, fresh dill, white wine and cream served with home baked bread . **£8.95/£16.00**

Chicken liver parfait – A smooth rich chicken liver & cognac parfait with a spiced pear compote, balsamic caviar, crisp melba toast & dressed leaf salad . **£8.95**

Soup of day – Homemade soup of the day topped with herbed croutons & chopped chives served with freshly baked bread. **£7.95 (v,vg,gf)**

Crispy duck salad – Shredded aromatic crispy duck, onion, tomato & sweet peppers coated in a sticky chilli, garlic & ginger dressing presented in a salad leaf **£8.95/£16.00**

Fried king prawns – Butter fried tiger king prawns coated in a golden panko crumb presented on a white wine & tomato cream sauce **£7.95**

Main course

Homemade vegetable lasagne – Layers of Mediterranean vegetables cooked in a tomato & herb sauce, pasta & béchamel sauce served with garlic bread and a mixed leaf & tomato Salad. **£14.50**

Chicken chasseur – Pan fried filleted chicken thighs finished in a red wine, tomato, mushroom & smoked bacon sauce served on a bed of herbed mash, chantenay carrots & fine beans. **£15.95**

Fish & Chips – Pieces of hake coated in a light tempura batter on a bed of steamed samphire, pea puree with a hint of mint and thick cut chips served with a homemade tartar sauce **£16.95**

Vegetable tagine – roasted vegetables, chickpeas & spinach cooked with the chefs own blend of Moroccan spices in a coconut cream served with a Cardamom & Turmeric infused rice. **£14.95 (v, vg, gf)**

Roast Lamb – Rump of lamb pan roasted with garlic & rosemary, herbed mash, ratatouille of vegetables and a redcurrant & mint jus. **£17.95**

Steak & chips – Char- grilled Sirloin steak served with sautéed mushrooms, crispy onion rings, peas & chips with a side of mixed peppercorn sauce. **£21.95**

Oriental pork – Pork belly glazed with a sticky oriental inspired sauce flavoured with chilli, garlic & ginger served with a selection of stir fried vegetables on a bed of pak choi & egg noodles. **£17.95**

Dessert

Choux buns – A light choux pastry with a sweet crisp crackling filled with vanilla & chocolate crème patisserie topped with a crisp almond biscuit, caramel cremeux & almond brittle crumble.

White & dark chocolate raspberry torte – Rich Belgium white & dark chocolate with wild raspberries on a cinnamon biscuit base topped with a dark chocolate ganache & raspberry coulis.

Coconut & mango pannacotta – A set coconut cream coated in toasted coconut topped with a mango gel **(vg)**

Crème brulee – Spiced apple 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)