

The Lord Bute Hotel & Restaurant

A la carte menu

Starters

Pan seared scallops – Hand dived queen scallops, fresh pea & chive puree dressed with a white wine & parsley valoute garnished with brown shrimps & baby capers. **£12.95 (gf)**

Futomaki rolls – handmade sushi rolls filled with a selection of oriental vegetables wrapped in lava nori served with pickled sliced ginger and a soy, garlic & chilli dipping sauce. **£10.50 (gf) (v)**

Twice baked soufflé – Goats cheese & roasted red pepper soufflé on a bed of sautéed leeks and baked in a white wine, chive & cream sauce topped with crispy leeks. **£11.95 (v)**

Confit duck rilette – Finely shredded confit of duck infused with aromatic spices topped with a caramelised onion gel, mixed leaf selection and a sweet plum dressing . **£10.95**

Pasta fruit de mer – fresh ribbons of pasta cooked with mussels, razor clams & prawns finished with a courgette, lemon and cream sauce and glazed with parmesan cheese . **£9.50**

Main course

Himalayan salt aged lamb – sliced roasted rump & loin of lamb, aubergine & walnut remoulade, Vichy baby carrots, beetroot mash with a blackberry, port & rosemary jus **£23.95 (gf)**

Gressingham duck breast – honey glazed pan seared duck breast on a bed of char-grilled pak choi & selection of aromatic stir fried vegetables dressed with a chilli, orange & plum sauce . **£21.95 (gf)**

Beef Fillet bourguignon – Pan fried fillet of beef with a rich mushrooms, shallot, tomato, smoked bacon & red wine sauce, fondant potato, buttered carrots & grilled asparagus. **£27.95 (gf)**

Halibut & Lobster – A fillet of halibut & buttered lobster tail topped with ribbons of smoked salmon on a bed of braised fennel, sautéed savoy cabbage & julienne of carrot with a watercress cream . **£25.50 (gf)**

Vegetable timbale – A medley of roasted vegetables bound with a tomato & cumin relish layered between crisp filo pastry, dressed with a roast cherry tomato jus and topped with crispy leeks. **£17.95 (v)**

Pork Tenderloin – Pork tenderloin wrapped in Parma ham on tarragon infused rosti potato, parmesan spinach & roasted cherry tomatoes finished with a blue cheese cream & pork crackling. **£19.95 (gf)**

Dessert £7.95 each

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)