

# Howard's House

**A La Carte**  
2 courses - £37.00  
3 courses - £46.50

**\* Seasonal Menu \***  
2 courses - £28.00  
3 courses - £33.50

## Starters

**\* Jerusalem artichoke soup \***

*Artichoke crisps*

**\* Chicken, ham and duck terrine \***

*Sweet pickled vegetables, aioli*

**\* Mussel and garden herb chowder \***

*White wine, thyme and garlic*

**Breast of local pigeon**

*Chorizo and lentil cassoulet, thyme jus*

**Home beetroot-cured Scottish salmon**

*Pink grapefruit, brown shrimps, horseradish cream*

**Crottin of goat's cheese in hazelnuts**

*Pickled beetroot, cucumber, juniper berry balsamic glaze*

**Seared Scottish scallops**

*Cauliflower purée, Laverstoke Park black pudding, warm sherry vinegar dressing*

## Main courses

**\* Blanquette of Atlantic hake \***

*Mussels, brown shrimps, wilted winter greens, squid ink gnocchi*

**\* Pan fried breast of Creedy Carver duck \***

*Potato crisps, braised red cabbage, red wine jus*

**\* Roasted breast of free-range chicken \***

*Fondant potato, artichoke purée, thyme jus*

**Fillet of wild brill**

*Devon crab, sun-blushed tomatoes, saffron consommé, basil*

**Roasted loin of local venison**

*Gratin dauphinoise, shallot purée, confit Savoy cabbage, venison jus, chocolate oil*

**Fillet of Aberdeen Angus beef**

*Seared foie gras, butternut squash purée, braised carrots, spinach, truffle jus*

**Duo of lamb** (*cannon of lamb, braised lamb shoulder*)

*Pommes Anna, honey parsnip purée, kale, rosemary jus*

## Desserts

**\* Blackberry and apple crumble \***  
*Clotted cream ice cream*

**\* Sticky toffee pudding \***  
*Toffee sauce, vanilla ice cream*

**Warm chocolate brownie**  
*White chocolate ice-cream*

**Passion fruit soufflé**  
*Passion fruit and mango sorbet*

**Classic vanilla crème brûlée**  
*Dark chocolate biscuit*

**Selection of British blue cheeses**  
*Handmade biscuits, grape and thyme chutney, caramelised pecans*

**Selection of British cheeses**  
*Quince jelly, handmade biscuits, caramelised pecans*

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**Tea/coffee, petits fours - £5.50**

**Please ask to see our list of speciality teas and infusions**

