

# Howard's House

Country Hotel & Restaurant

## 'La Carte'

Two courses - £38    Three courses - £48.50

### To start...

Carpaccio of 28-day aged Aberdeen Angus beef  
Confit egg yolk jam, soused beets, parmesan

Gin cured Scottish salmon

Tonic gel, compressed cucumber, coriander aioli

Pan seared Lyme Bay scallops

Vanilla & cauliflower purée, Romanesque cous-cous (£2.50 supplement)

Sautéed girolles mushrooms

Honey parsnip purée, crispy shallots, deep fried sage

### To follow...

Butter baked fillet of wild brill

Saffron potatoes, white wine and mustard fricassee

Roasted loin of Wiltshire venison

Braised red cabbage, haggis croquette, Jerusalem artichoke purée, gratin dauphinoise, juniper jus

Ballotine of rabbit, chicken and tarragon mousse

Rabbit faggot, garden savoy cabbage, tarragon café au lait

28-day aged Aberdeen Angus fillet

Cottage pie Almondine, Heritage carrots, truffle jus



Sides - £3.50

Pont-Neuf potatoes • Chantenay carrots • Seasonal greens

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## 'Tasting Menu'

£80 per person

Seasonal amuse bouche

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Pan seared Lyme Bay scallops, vanilla & cauliflower purée, Romanesque cous-cous

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Sautéed girolles mushrooms, honey parsnip purée, crispy shallots, deep fried sage

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Butter baked fillet of wild brill, saffron potatoes, pea and mustard fricassee

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Roasted loin of Wiltshire venison

Braised red cabbage, haggis croquette, Jerusalem artichoke purée, gratin dauphinoise, juniper jus

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Barkham Blue cheese, honeycomb, croûton

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Chef's pre-dessert

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Spiced orange pannacotta, mulled wine gel, sticky toffee crumb, saffron sponge



**'La Table'**

Two courses - £28.50    Three courses - £35.00

**To start...**

Roasted garden pumpkin soup  
Ginger, coriander and chilli, Sweet potato fondant, goat's cheese won ton

Wild game & wood pigeon terrine  
Home-made chutney, bacon crumb

Deep-fried soft-boiled Howard's House hen's egg  
Salt baked celeriac purée

**To follow...**

Fillet of South Coast plaice  
Creamed garden leeks, chestnut gnocchi

Roasted breast of guinea fowl & confit leg  
Pommes Anna, carrot purée, confit shallot

Pan seared Creedy Carver duck breast  
Sweet potato purée, garden curly kale, Chioggia beetroot, red wine jus



Sides £3.50

Pont-Neuf potatoes • Chantenay carrots • Seasonal greens

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**'Taster Menu'**

£50 per person

Seasonal amuse bouche

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Deep-fried soft-boiled Howard's House hen's egg, salt baked celeriac purée

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Fillet of South Coast plaice, creamed garden leeks, chestnut gnocchi

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Pan seared Creedy Carver duck breast, sweet potato purée, garden curly kale, Chioggia beetroot, red wine jus

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Vanilla crème brûlée, citrus shortbread

