

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
Truffle, roquette, aged balsamic vinegar

Smoked Driftwood goat's cheese
Cured garden tomato and courgette, sea salt and black pepper lavash

Pan seared Lyme Bay scallops
Summer squash, radish remoulade (£2.50 supplement)

To follow...

Grilled half of native lobster
Garden salad, new potatoes, herb & garlic butter (£5.00 supplement)

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

Roasted canon of Wiltshire lamb
Pommes Anna, minted peas, pinot noir jus



Sides - £3.50 each

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, summer squash, radish remoulade

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Smoked Driftwood goat's cheese, cured garden tomato and courgette, sea salt and black pepper lavash

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

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Roasted canon of Wiltshire lamb, Pommes Anna, minted peas, pinot noir jus

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Barkham Blue cheese, honeycomb, croûton

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Chef's pre-dessert

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White chocolate pannacotta, soured raspberries



'La Table'

Two courses - £28.50 Three courses - £35.00

To start...

Garden gazpacho

Basil, lemon, extra virgin olive oil

Gin cured Nadder Valley trout

Pickled ginger, grapefruit, coriander

Crispy Howard's House hen's egg

Jerusalem artichoke purée, summer vegetable medley

To follow...

Seared Scottish salmon

New potato & red onion salad, caper, lemon & parsley vinaigrette

Roasted breast of guinea fowl & confit leg

Pommes Anna, carrot purée, confit shallot

Creedy Carver duck breast

Pineapple & strawberry salsa, black butter sweet potato



Sides £3.50 each

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, summer vegetable medley

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Seared Scottish salmon, new potato & red onion salad, caper, lemon & parsley vinaigrette

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Pan seared Creedy Carver duck breast, pineapple & strawberry salsa, black butter sweet potato

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Strawberry pavlova, vanilla cream, mint syrup, strawberry gel



Desserts

'La Table'

Strawberry pavlova
Vanilla cream, mint syrup, strawberry gel

Roasted pineapple
Coconut sorbet

Vanilla crème brûlée
Citrus shortbread

Cheese Board
£5.00 supplement

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'La Carte'

Chocolate and raspberry brownie
Chocolate ice-cream

White chocolate pannacotta
Soused raspberries

Passion fruit soufflé
Mango sorbet

Cheese Board
Somerset Solstice (Cow), Westcombe Cheddar (Cow), Driftwood (Goat), Barkham Blue (Cow)
They are paired with local honeycomb, spiced tomato chutney, rum figs and homemade damson jelly and served with handmade biscuits.

Blue Cheese Board
Barkham Blue (Cow), Dorset Blue Vinny (Cow), Blue Harbourne (Goat)
They are paired with local honeycomb, rum figs and homemade damson jelly and served with handmade biscuits.

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Tea or coffee with a selection of homemade petits fours
A pot of loose or whole leaf teas/cafétière of locally roasted coffee - £5.50
Latte £5.50 • Cappuccino £5.50 • Americano £5.50 • Single/double espresso £3.50/£4.50

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Port

75ml unless stated
Churchills Finest Reserve - £8.00
Quinta de la Rosa (chilled) - £8.50
Cockburns's, 1992 (bottle) - £110

Dessert wines

125ml unless stated
Pedro Ximénes Viejo, Napoleon, Hidalgo, Andalucia, Spain (75ml) - £6.25
Kingston Black Cider Brandy, Somerset, England - £6.25
Muscat de Beaumes de Venise, 2007, Domaine Pegeade, Southern Rhône - £7.50
Château Partarrieu, 2016, Sauternes, Bordeaux - £10.50
Tokaji Késői szüretelésű, 2017, Late Harvest, Oremus Vineyard, Sátoraljaújhely, Hungary - £12

