

# 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 tomato and courgette, pickled vegetables

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

### To follow...

Tournados of beef  
Pont Neuf potatoes, classic grill garnish, Maître d'Hôtel butter  
(£5.00 supplement)

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

Loin of local venison  
Pommes Anna, honey parsnips, 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, butternut squash, radish remoulade

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Smoked Driftwood goat's cheese, cured 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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Loin of local venison, Pommes Anna, honey parsnips, 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, blackberry compote

**We kindly request that the whole table orders the same tasting menu**



**'La Table'**

Two courses - £28.50    Three courses - £35.00

**To start...**

Carrot, coconut and ginger soup  
Crispy carrots

Gin cured Scottish salmon  
Pickled ginger, grapefruit, coriander

Crispy Howard's House hen's egg  
Jerusalem artichoke purée

**To follow...**

Seared Scottish salmon  
Lemon & parsley crushed potatoes, roasted red pepper dressing

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

Creedy Carver duck breast  
Heritage carrots, black butter sweet potato, roasted orange



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

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Seared Scottish salmon, lemon & parsley crushed potatoes, roasted red pepper dressing

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Pan seared Creedy Carver duck breast, Heritage carrots, black butter sweet potato

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Vanilla crème brûlée, citrus shortbread

**We kindly request that the whole table orders the same tasting menu**



## Desserts

### 'La Table'

Autumnal crumble  
Vanilla ice-cream

Roasted pineapple  
Coconut sorbet

Vanilla crème brûlée  
Citrus shortbread

Cheese Board  
£5.00 supplement

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### 'La Carte'

Triple chocolate brownie  
Chocolate ice-cream

White chocolate pannacotta  
Blackberry compote

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

