

Howard's House

Country Hotel & Restaurant

'La Carte'

Two courses - 38 Three courses - 49

To start...

Rosary Ash goat's cheese, sweet cicely, honey, hazelnuts
Medley of heritage roots

Soy and ginger black and blue beef
Wasabi, pickled ginger, scallion, coriander

Pan-seared Scottish scallops
Salt fish fritter, sweet potato, mango, plantain

Salisbury lamb sweetbreads
Parsnip purée, red wine and redcurrant reduction

To follow...

Salt and Sichuan pepper duck breast
Pommes Anna, heritage roots

Paupiette of plaice
Saffron and mussel nage, orzo

Stokes Marsh Farm braised beef short rib and seared sirloin
Twice-baked baby potato, maple syrup corn, chive soured cream

Stuffed garden courgette flower
Spring vegetable fricassée



Sides - 3.5

Pont-Neuf potatoes • Chantenay carrots • Seasonal greens

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'Tasting Menu'

80

Seasonal amuse bouche

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Pan-seared Scottish scallops, salt fish fritter, sweet potato, mango, plantain

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Salisbury lamb sweetbreads, parsnip purée, red wine and redcurrant reduction

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Paupiette of plaice, saffron and mussel nage, orzo

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Stokes Marsh Farm braised beef short rib and seared sirloin
Twice-baked baby potato, maple syrup corn, chive soured cream

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Barkham Blue cheese, honeycomb, croûton

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Chef's pre-dessert

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Dark chocolate délice, coffee ice cream, praline macaron



'La Table'

Two courses - 27.5 Three courses - 36

To start...

New season broccoli soup
Tenderstem tempura

Pressed ham hock
Pineapple and red onion relish

Hot and cold smoked Nadder Valley trout
Pickled cucumber, saffron crème fraîche

Deep-fried soft-boiled Howard's House hen's egg
Wylde Valley asparagus

To follow...

Poached Scottish salmon
Baby gem, peas, mint, Jersey Royals

18 hour slow-cooked pork neck
Butter bean risotto, sun-scorched tomatoes

Jambonette of corn-fed chicken
Smoked bacon, tarragon, oyster mushrooms

Herb-crusteD halloumi
Baby vegetables, confit aubergine



Sides - 3.5

Pont-Neuf potatoes • Chantenay carrots • Seasonal greens

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'Taster Menu'

50

Seasonal amuse bouche

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Deep-fried soft-boiled Howard's House hen's egg, Wylde Valley asparagus

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Poached Scottish salmon, baby gem, peas, mint, Jersey Royals

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18 hour slow-cooked pork neck, butter bean risotto, sun-scorched tomatoes

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Ginger poached garden rhubarb pavlova

