

Howard's House

Country Hotel & Restaurant

'La Carte'

Two courses - £38 Three courses - £49

To start...

Baba ganoush hummus

Sun-scorched tomatoes, black olives, roasted chickpeas, sumac

Soy and ginger black and blue beef

Wasabi, pickled ginger, scallion, coriander

Seared Scottish scallops

Salt fish fritter, sweet potato, mango, plantain

Salisbury lamb sweetbreads

Parsnip purée, red wine and redcurrant reduction

To follow...

Roasted loin of Wiltshire venison

Gratin dauphinoise, braised red cabbage, heritage roots

Pan seared fillet of wild brill

Autumn vegetable nage, lemon and parsley butter

Stokes Marsh Farm beer-braised beef short rib and seared sirloin

Twice-baked baby potato, maple syrup corn, chive soured cream

Stuffed garden courgette flower

Vegetable fricassée



Sides - £3.5

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, 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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Pan seared fillet of wild brill, Autumn vegetable nage, lemon and parsley butter

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Roasted loin of Wiltshire venison, braised red cabbage, heritage roots, gratin dauphinoise

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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 fraiche

Deep-fried soft-boiled Howard's House hen's egg
Jerusalem artichoke purée

To follow...

Poached south coast hake
Thai mussel broth

Naughton's Farm 18 hour slow-cooked pork neck
Butter beans, sun-scorched tomatoes

Jambonette of Creedy Carver 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 per person

Seasonal amuse bouche

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Deep-fried soft-boiled Howard's House hen's egg, Jerusalem artichoke purée

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Poached south coast hake, Thai mussel broth

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

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Vanilla crème brûlée, citrus shortbread

