

# *Howard's House*

## **Easter Sunday Lunch**

**£36 – 3 courses, £27.50 – 2 courses**

### **Curried cauliflower soup**

*Cauliflower bhaji*

### **Pressed ham hock**

*Pineapple and red onion relish*

### **Home cured beetroot gravadlax**

*Celeriac remoulade, sweet pickled vegetables, saffron mayonnaise*

### **Deep-fried soft-boiled Howard's House hen's egg**

*Jerusalem artichoke purée*

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### **Roasted saddle of Wiltshire lamb (£3.50 supplement)**

*Goose fat roasted potatoes, seasonal vegetables, gravy*

### **Poached south coast hake**

*Thai mussel broth*

### **Roasted breast of free-range chicken**

*Goose fat roasted potatoes, seasonal vegetables, gravy*

### **Herb-crusted halloumi**

*Baby vegetables, confit aubergine*

**Sides - £3.50 Pont-Neuf potatoes • Chantenay carrots • Seasonal greens**

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### **Vanilla Crème brûlée**

*All butter shortbread*

### **Winter berry and apple streusel**

*Clotted cream ice cream*

### **Caramelised banana, dulce de leche**

*Chocolate ganache, biscuit crumb*

### **Roasted pineapple**

*Clove, cinnamon, star anise, coconut sorbet*

### **Cheese Board - Supplement - £5.00**

*Somerset Solstice (cow), Westcombe Cheddar (cow), Driftwood (goat), Helford Blue (cow) Paired with local honeycomb, spiced tomato chutney, rum figs and homemade damson jelly and served with handmade biscuits.*

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