

Choice

Appetisers and delicacies

Seared Scallops,

Organic Cauliflower puree, crisp bacon £16.90
Portland Shellfish

Chicken Liver Parfait,

sweet wine jelly, toasted brioche £10.90
Lainston Brioche

Organic Confit of Salmon,

watercress risotto, marinated fennel £14.50
Maple Leaf watercress

Ham Hock & Egg “Lainston Style”, £14.00

Uptons of Bassett

Smoked Pigeon Breast,

fennel salad, fig chutney £15.50
Uptons of Bassett

Jerusalem Artichoke Soup *v* £10.50

Sunnyfields farm Totton

If you have any special dietary requirements please
do not hesitate to inform us

v - vegetarian option

Laverstoke Park Farm



Choice

Mains

Seared Seabream,

crab cake, Jerusalem artichoke £24.00
Portland Shellfish

Saddle of Lamb, Braised Shoulder,

Winter root vegetable, bean fricassee £26.00
Hinwood Flock, Broughton

Roast Halibut

warm tartare sauce, triple cooked chips £28.00
Coopers of Andover

Roasted Saddle Venison,

red cabbage compote, parsnip puree, £28.00
Newhouse Venison, Redlynch

Hampshire Partridge

Breast, braised leg, butternut squash, bread sauce espuma £26.00
Uptons of Bassett, Broadlands Estate, Romsey

Stockbridge Mushroom Ravioli *v*

butternut puree, artichokes £21.00
Fundamentaly Fungus , Stockbridge

Twice Baked Goats Cheese Soufflé *v*

mixed leave salad £18.50
Rosary Goats Cheese, Salisbury

Herb or Mixed Salad, Wilted Spinach Leaves, Chantenay carrots,
Sautéed potatoes, Roquette and Lyburn Cheese Salad, £4.50 each

A 10% discretionary service charge will be added to all bills. This charge is paid directly to the staff serving and cooking for you. We don't expect you to pay this unless service meets expectation



UPTONS of BASSETT

www.uptonsbutchers.co.uk

Tasting

The Chef designed this menu to be enjoyed by the entire table

Amuse Bouche

Ham Hock & Egg “Lainston Style”

Wild South, Sauvignon Blanc, Marlborough 2008

Seared Scallops

organic Cauliflower puree, crisp bacon

Collio, Santa Catarina, Tocai Friulano, Fantinel 2008

Refresher

Saddle of Lamb, Braised Shoulder

winter root vegetable, bean fricassee

Lealtanza, Grand Reserva, Tempranillo, Rioja, Spain 2000

Banana Walnut Glacé

caramelised bananas

Willi Opitz, Welschriesling, Scheurebe, Goldackerl, Beerenauslese, Neusiedlersee 2006

Chocolate Hazelnut Pannacotta

Elysium, Black Muscat, Andrew Quady, Central Valley, California 2006

Old Sarum Blue

chutney

Coffee or Infusions

handmade Lainston chocolates

£65.00 per head or £110.00 per head including a taste of each of the recommended wines.

Vegetarian Tasting

The Chef designed this menu to be enjoyed by the entire table

Amuse Bouche

Jerusalem Artichoke Soup

Pinot Grigio, Marlborough, New Zealand, 2008

Organic Cauliflower Risotto

Collio, Santa Catarina, Tocai Friulano, Fantinel 2008

Refresher

Twice Baked Goats Cheese Soufflé *✓*

Lealtanza, Grand Reserva, Tempranillo, Rioja, Spain 2000

Banana Walnut Glacé,

caramelised bananas

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chutney

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Be My Valentine: Tasting Menu Dinner - 14th - 19th February at Lainston House Hotel

A chance to really impress your loved one... book dinner in our award-winning Avenue Restaurant and enjoy a romantic six-course tasting menu!



Ladies' Lunch: Come Dine with Andy - Monday 8th March at Lainston House Hotel

Come and watch Lainston's Head Chef in action as he gives away some of his hard earned trade secrets!

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Avenue Dinner Menu In Association with Sunnyfields, Totton

Two Courses £34.00 per person Additional course £10.50
Available Sunday Dinner to Thursday Dinner during February

Chicken Liver Parfait
sweet wine jelly, Lainston brioche
Gleabe Fonthill, Romsey

Jerusalem Artichoke Soup
bacon crisp
Sunnyfields farm Totton

Warm Soused Mackerel
fennel apple salad
Coopers of Andover

Twice Baked Rosary Goats Cheese Soufflé
pickled pear salad
Rosary goat cheese, Salisbury

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Braised Ox Cheek  
horseradish mash, red onion marmalade  
*Casterbridge, Dorset*

Fish & Chips 'Lainston Style'  
tartare sauce  
*Coopers of Andover*

Organic Cauliflower Risotto, beignet  
*Sunnyfields, Totton*

Roasted Chicken,  
Stuffing, bread sauce, crushed swede  
*Upton's of Bassett*

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Passion Fruit Pannacotta, pomegranate syrup

Plum & Almond Tart, honeycomb ice-cream
Lainston bees

White Chocolate & Banana Cheesecake, caramel sauce

Local Farmhouse cheese selection

Cafetière of Freshly Ground Coffee; Infusions £4.50 per person
Espresso £4.00 per person, Cappuccino £5.00 per person

Dessert

£10.50 each

Exclusive Chocolate Tasting,

Hazelnut Pannacotta, ice cream, opera, pancake
Elysium, Black Muscat, Andrew Quady,
Central Valley, California 2006 £9.50

Ginger Pannacotta,

lemongrass, kiwi, pomegranate syrup
Willi Opitz, Goldackerl, Beerenauslese, Neusiedlersee,
Austria 06 £11.30

Passion Fruit Soufflé,

coconut lime ice-cream, passion fruit sauce
please allow 20-25minutes
Willi Opitz, Goldackerl, Beerenauslese, Neusiedlersee,
Austria 06 £11.30

Honey Chocolate Pudding,

honeycomb ice cream
please allow 20-25minutes
Pedro Ximenez, sherry, muy dulce, Gutierrez Colosia,
Manzanilla, Spain, N.V £8.00

Banana Walnut Glace,

caramelised bananas
Château Filhot a Sauternes, Grand Cru Classe, 2003 £13.50

Lainston Seasonal Ice Cream & Sorbet

Sommeliers recommendation, Trio of dessert wines £15.00

Our Monthly Selection of British Farmhouse

Cheese £10.50

Includes:

Winchester, Pasteurised cows milk cheese, left to mature, with full flavour and a hint of nuttiness.

Lyburn Farm, Landford, Hampshire

Oak Smoked Gubeen, A semi-soft washed rind cheese, made from pasteurised cow's milk. Ageing gives this cheese a deep flavour of mushroom and nuttiness comes through.

Gubeen Farmhouse Products

Evenlode, A sprig of thyme rounds off its refined rustique look, voted Best Goat Cheese at 2008 British cheese Awards.

Farleigh Wallop Goats Cheese

Tunworth, handmade unpasteurised cheese, using special cultures and traditional rennet to develop a cheese with a creamy texture, wrinkled rind and unique taste.

Gold Medal at the World Cheese Awards, 2007

Old Sarum Blue, Winner of Best Blue Cheese at the 2007 British Cheese Awards. Old sarum is a velvety and moist blue cheese with medium blue/green veining and natural grey rind.

Loosehanger cheeses, Hampshire

Try a glass of Warre's Vintage Port 1985, a fantastic vintage, at £19.50 per glass (100ml)

Cafetière of Freshly Ground Coffee; Infusions £4.50 per person
Espresso £4.00 per person, Cappuccino £5.00 per person

Nespresso Grand Cru coffee, best enjoyed in a small cup
Ristretto ~ short, strong and full bodied £6.50

Espresso Forte ~ intense body, rich and aromatic £6.00
Lungo Leggero ~ flowery bouquet of jasmine and bergamot £6.00