



Sunday Lunch

Three courses £35.00 per person.

January 2012

Cafetière of freshly ground coffee, tea or infusion	£4.75
Espresso	£4.50
Cappuccino	£5.00

Served with homemade treats

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

Starters

**HAMPSHIRE
WATERCRESS SOUP**
Potato salad, crisp shallot
Lainston Kitchen Garden

DUCK CONFIT
Smoked breast salad, quail's egg,
wasabi emulsion
Uptons of Bassett

GOATS CHEESE MOUSSE
Beetroot textures, tarragon verde
Rosary Goats cheese, Romsey

CHICKEN LIVER PARFAIT
Sweet wine jelly, fig chutney
Lainston Kitchen Garden

Main course

**ROASTED RIB EYE OF
GRAIN FED BEEF**
Roast potatoes, Yorkshire pudding, roast juices
Casterbridge Beef, Dorchester

**LAINSTON HOUSE
FISH PIE**
Coopers of Andover

**TWICE BAKED SMOKED
CHEESE SOUFFLE**
Mixed salad
Loosehanger Cheese, Romsey

CONFIT PORK BELLY
Choucroute, swede, apple
Lainston reared pigs

SEASONAL SIDE ORDERS £3.95 EACH
Lainston garden greens,
New potatoes

Desserts

**DECONSTRUCTED
APPLE CRUMBLE**
Honey ice cream

SPICED WINTER PUDDING PARFAIT
Spiced foam

DUO OF CHOCOLATE MOUSSE
Mulled wine jelly

**HAMPSHIRE & BRITISH FARMHOUSE
CHEESES**

Please be aware that some dishes may contain nuts