

# Dinner Menu

## Starters

Pea and Ham hock soup  
£5.95

Rosary Goats Cheese ~ Pistachio crust, pickled beetroot, lentil vinaigrette  
£5.95

Black pudding Scotch egg ~ homemade piccalilli, 'Bloody Mary'  
£5.95

Smoked Haddock and Salmon Fishcake ~ Poached free range egg, Hollondaise  
£6.95

Smoked Scottish Salmon ~ lemon & caper butter, pickled cucumber, keta  
£6.95

Hand Dived Shetland Scallops ~ Black pudding, Sweetcorn Puree, Black truffle,  
artichoke  
£8.95

Wood Pigeon and sorrel salad ~ Baby turnip, White onion and thyme puree  
£6.95

Whitby Crab Ravioli ~ Crab Bisque, avocado and cucumber  
£7.95

## **Mains**

Lamb Two Ways ~ roast rump & confit shoulder, fondant potato, smoked aubergine puree  
£16.95

Poached & Roasted Chicken Breast~ Balsamic and pancetta beans, Chips  
£11.95

Fillet of Sea Bass ~ Warm potato and crab salad, samphire, tomato fondue  
£16.95

Seared Gnocchi ~ Spring peas and broad beans, pea puree, mint dressing  
£10.95

Laverstoke Park Organic Pork Fillet ~ Black pudding, Braised belly, dauphinoise potato, broad bean salad  
£15.95

Slow cooked Salmon Fillet ~ pea, spring onion & pearl barley risotto  
£13.95

## **Laverstoke Park Organic Black Angus steaks**

10 oz Rump Steak  
£17.95

8 oz Ribeye  
£18.95

Served with Mixed salad, Hand cut chips or Fries  
Peppercorn sauce, Bearnaise Sauce or Garlic Butter

## **Sides**

Handcut Chips £2.95, Fries £2.95, Braised Carrots honey and parsley £2.50  
Broccoli and Hollandaise £2.50, Buttered New Potatoes £2.50, Tomato mozzarella Salad £2.95