

# The Old House Hotel

Head Chef David Humphreys

Amuse Bouche

## Starters

### **Soup of the Moment V £6.10**

Served with its own little Garnish

### **Pigeon & Beetroot £6.50**

Pan Seared Pigeon, Beetroot Puree, Goats Cheeses & Pistachio Falva, Candied Beetroot & Chive Salad, Horseradish Cream

### **Barkham Vale & Confit Garlic £7.45**

Barkham Vale, Confit Garlic & Thyme Twice Baked Soufflé, Apple & Celeriac Remoulade, Grape & Tarragon Dressing

### **Risotto £6.95**

Honey Crusted Boudin Blanc, Pearl Barley Risotto, Brunoise Vegetables, Chervil Pistou.

### **Chicken & Butternut £6.95**

Chicken, Sweet Corn & Tarragon Mosaic, Butternut Biscotti, Piccalilli, Béarnaise

### **Scallops & Pear £9.50**

Pan Fried Scallops, Chestnut Mushrooms, Lyonnaise Onions, Caramel Pear, Garlic Crisps

### **Prawn & Salmon £8.75**

Prawn & Salmon set in Saffron Jelly, Dill and Mustard Dressing, Crab Risotto

### **Mullet & Shallots £7.95**

Grilled Red Mullet, Pickled Carrot Ribbons, Shallots, Sauce Vierge.

Please inform us of any known allergies. We do not use any genetically modified ingredients in our dishes.

## **Mains**

### **Fillet & Oxtail £25.00**

Aubrey Allen Fillet, Braised Oxtail, Dauphinoise, Carrot Mousse, Red Wine Jus, Salsify Purée

### **Duck & Tamarind £17.95**

Roast Duck Breast, Orange Curly Kale, Roast Garlic Potato, Tamarind Purée, Red Wine Jus,  
Pepper Confetti

### **Halibut & Clams £17.95**

Roast Halibut, Cauliflower Puree, Clam, Lardons & Haricot Cassoulet, Confit Potato, Basil Oil

### **Pheasant & Sultanas £16.25**

Poached Ballotine of Pheasant, Spinach & Roast Shallot Gratin, Sultana & Grape Dressing,  
Braised Red Cabbage

### **Mushroom & Salsify £14.95**

Wild Mushroom & Caramelised Salsify Loaf, Butternut Tart Fine, Sauce Vierge

### **John Dory & Chilli £17.25**

Seared Fillet of John Dory, Braised Fennel, Turned Courgette, Carrot & Confit Potato,  
Chilli Dressing.

### **Venison & Walnut £18.65**

Crusted Rack of Venison, Caramelised Red Onion, Parsnip Rosti,  
Poached Pear & Walnut Tortellini

A service charge of 10% will be added to parties of 8 or more guests.

## Desserts

|   |              |
|---|--------------|
| <b>Orange &amp; Coffee</b>  | <b>£7.00</b> |
| Cointreau & Coffee Gateau, Coffee Cylinder, Candied Walnut Puree<br><i>Elysium California Black Muscat</i>                          | £6.50        |
| <b>Molasses &amp; Hazelnut</b>  | <b>£6.75</b> |
| Iced Brown Sugar Parfait, Hazelnut Praline, Toffee & Date Foam<br><i>Sepp Moser-Chardonnay Trockenbeerenauslese 2004 Austria</i>    | £11.75       |
| <b>Prunes &amp; Armagnac</b>  | <b>£6.25</b> |
| Caramelised Rice Pudding, Poached Prunes, Armagnac Syrup<br><i>Nederburg Eminence Noble Late Harvest Muscadet 2002-South Africa</i> | £8.25        |
| <b>Passion Fruit &amp; Shortbread</b>   | <b>£6.95</b> |
| Passion Fruit Mousse, Bitter Chocolate Sorbet, Shortbread, Passion Fruit Compote<br><i>Elysium California Black Muscat</i>          | £6.50        |
| <b>Trio of Chocolate</b>  | <b>£7.20</b> |
| Chocolate & Honey Pave, Baileys Marquise , Griottine & Orange Tear, Amaretti Biscuit<br><i>Sauternes Baron Phillipe 2005-France</i> | £5.75        |
| <b>Ice Cream and Sorbet Selection</b>   | <b>£6.25</b> |
| <b>Artisan Cheese</b>   | <b>£8.00</b> |
| Hampshire Cheeses with Apple Chutney & a Celery Salad<br><i>Taylor's 20 Year Old Tawny Port</i>                                     | £6.95        |
| <b>Coffee &amp; Infusions with Hand Made Petit Fours</b>  | <b>£2.50</b> |

Some dishes may contain nuts. Please advise your waitress if you have any food allergies. We do not use any genetically modified ingredients in our dishes.