THE BRASSERIE
at the LANGSTONE

Amuse bouche
Compliments of the kitchen

Starters

Bouillabaisse
Rouille, croute, mussels, saffron
Eight pounds

Salmon & wasabi
Beetroot cured salmon, seaweed, wasabi, ginger, sake, mizuna & yuzu
Eight pounds

Ham hocks & duck liver
Terrine of ham hocks, herbs, duck liver, apple & hazelnut
Seven pounds fifty

Scallops
Seared scallops, grapefruit vinaigrette, black olive, cured ham
Ten pounds

Goat's cheese V
Rosary Ash Panacotta, baby beets, wild garlic mayonnaise,
Peashoots, ras-el-hanout caramel
Seven pounds

Soup of the moment V
Served with its own little garnish
Five pounds

Mains

Pork belly
Braised pork belly, apple & sage bonbon, heritage carrots, sage jus
Sixteen pounds

Salmon
Pesto Gnocchi, Hollandaise, citrus vierge dressing
Sixteen pounds

Seabass
Basil Quinoa, tomato, grilled courgette, basil puree
Sixteen pounds

Red Gurnard
Carrot puree, fennel & pea 'slaw', citrus gel
Sixteen pounds

Lamb shoulder
Braised Lamb shoulder, grilled kidney, baby leeks, confit tomato, mint
Sixteen pounds

Chicken & spices
Mild korma risotto, spinach, toasted cashew nuts, coconut curry cream, onion bhaji
Fifteen pounds

Winchester Cheddar V
Double baked Winchester cheddar soufflé, celery, apple &walnut salad
Fourteen pounds

Desserts

Burnt English Cream
Burnt English cream, Rose poached 'gaugette' strawberries, brandy snap
Seven pounds

Chocolate & Orange
Warm chocolate & orange fondant, orange puree & sorbet
Seven pounds fifty

Guinness & Cream
Warm Guinness cake, condensed milk ice cream, beer jellies, chocolate crumbs
Seven pounds

Peanut & caramel
Ice peanut parfait, bitter chocolate sorbet, salt caramel, nut brittle
Seven pounds

Passion Fruit
Passion fruit delice, jelly, pineapple & basil sorbet, 'passion salsa'
Seven pounds

Cheese
Selection of Hampshire artisan cheese, fruit biscuits, apple chutney
Nine pounds

Coffee, teas & handmade petit fours
£4.00