

AH winter menu

starters

homemade soup of the day with sippets of golden bread	6.50
field mushrooms topped with spicy tomato concasse and glazed with Binhams blue cheese	7.00
beetroot cured gravlax, baby leaf salad with a black vodka dressing and toasted ciabatta	7.50
tempura of king prawns, wilted bok choy and Asian spiced noodles	7.50
duck liver and cognac parfait, local Suffolk chutney, baby leaf salad and toasted ciabatta	7.50

mains

marinated baked aubergine topped with goats cheese and toasted basil crumb, set on a red onion relish	14.50
breast of chicken stuffed with butternut squash, wrapped in bacon and finished with white lady cheese sauce, served with sugar snap peas and sautéed potatoes	16.50
pan fried sea bass set on dauphinoise potatoes and wilted spinach with a spiced red pepper coulis	16.75
pan seared venison loin, sweet potato fondant, chantenay carrots with a fig, chilli and port jus	18.50
28 day matured, 10 ounce rib eye steak served with hand cut chips, fine green beans and a choice of sauces	24.00

side orders

2.50 per portion

ginger & garlic bok choy
fine green beans
sugar snap peas
chantenay carrots
mixed salad

sautéed potatoes
hand cut chips
lyonnaise potatoes
dauphinoise potatoes
garlic & chilli roasted potatoes

please ask for today's full dessert menu

cheese board

selection of English & Continental cheeses, quince jelly and fudges biscuits 8.00

port

barros LBV port, bottled after 4 years in cask
full bodied (75ml) 4.00

dessert wine

orange muscat. California
refreshing and sweet 4.00 (75ml) 19.00 (1/2 bottle)

coffee liqueurs 6.00 each

calypso coffee - tia maria
irish coffee - jameson
café amaretto - disaronno
café royal - courvoisier
irish cream coffee - baileys

We can seat up to 18 guests around our private dining table

Menu served alongside our specials board

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Room Service 6:00pm – 9:30pm, Monday – Saturday

Dial 204 for service **and don't forget to ask what's on TODAY'S SPECIALS BOARD**

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Michelin Good Food Guide 

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Michelin Good Food Guide 2012 ★★★★★ 

for late arrivals, please call 07879138688

www.andoverhouse.co.uk

AH drinks

white wine

		175 ml glass	500ml carafe	bottle
1	sauvignon blanc 2011 vellas, australia (dry and fresh)	4	11	17
2	pinot grigio 2011 venezia giulia, italy (crisp and mineral)	4	11	17
3	chardonnay 2010 boundary line, australia (soft and buttery)	4	11	17
4	viognier 2010 languedoc, france (creamy and fruity)			21
5	sauvignon blanc 2011 bishops leap, new zealand (full and crisp)			22
6	riesling 2009 wollaston, new zealand (soft, fresh and subtly sweet)			23
7	chablis 2009 burgundy, france (crisp and fresh)			24

red wine

		175 ml glass	500ml carafe	bottle
8	merlot 2011 vellas, chile (light and fruity)	4	11	17
9	shiraz 2010 boundary line, australia (medium bodied)	4	11	17
10	cabernet sauvignon 2011 vellas, central valley, chile (fruity and medium bodied)	4	11	17
11	malbec 2011 michel torino, argentina (full bodied)			20
12	petit verdot pinotage 2011 south africa (rich and round)			21
13	château saint romans 2009 bordeaux, france (smooth, soft and refreshing claret)	6	15	22
14	chianti classico 2009 bonacchi, tuscany, italy (soft, velvety and fruity)			23
15	rioja reserva 2005 ondarre, spain (full flavoured, smooth and subtle)			24

rosé wine

		175 ml glass	500ml carafe	bottle
16	cabernet rosé 2010 tierra antica, chile (medium bodied)	4	11	17
17	pinot grigio blush 2011 sacchetto, veneto, italy (light and crisp)	4	11	17

champagne

		125 ml flute	1/2 bottle	bottle
	moutard cuvee brut prestige, nv aged on the lees for at least 3 years	7	19	37
	verve clicquot, nv			57
	rosé champagne moutard rosé, nv	7	19	37
	sparkling champagne pinot blush spumante, italy			23

bottled beer

		1/2 pint	pint
	becks / budweiser / corona		3
	adnams / spitfire / old speckled hen (500ml)		4
	magners irish cider / magners pear cider / crabbies ginger beer		4
	draft beer peroni / stella artois black	2	4
	guinness (surger)		4

spirits & liqueurs

		25ml
vodka:	smirnoff	2
	absolute	3
gin:	gordans	2
	hendricks / tanqueray	3
	bombay sapphire / jagermeister	3
whisky:	bells	2
	jamesons / jack daniels	3
	highland park 12 yrs	4
	bushmills 10 yrs	4
	laphroaig 10 yrs	4
rum:	bacardi / malibu / sailor jerrys	3
	morgan spice	3
cognac:	courvoisier vs	3
	remy martin / hennessy	4
	hennessy xo	8
liqueur:	tia maria / archers	2
	pernod / tequila gold / disaronno	3
	sambuca / s. comfort	3
	baileys (50ml)	4
		50ml
aperitif:	campari / pimms / cinzano	4
	martini extra dry / martini rosso	4
		75ml
sherry:	croft / harveys	4

something soft

appletiser / j20 / red bull	3
fentimans: ginger beer / mandarin & orange	3
Victorian lemonade	3
tonic / coke / dry ginger / tomato juice	2
orange juice	2
premium bottled water, still or sparkling (330ml)	2
premium bottled water, still or sparkling (750ml)	3

something hot

espresso or americano	2
latte or cappuccino	2.5
tea: breakfast / earl grey / green / mint / fruit	1.5
caley's hot chocolate	2.5