

Louma

COUNTRY HOTEL

TO START

HAND-PICKED CRAB

melon, watermelon and mint water CR

CASHEW CREAM

heritage beetroot, orange segment, wild rice granola TN

LOUMA BEEF TARTARE

farm egg yolk, crispy shallots, brown butter croutes, garden flowers G/D

LYME BAY CAUGHT SCALLOP CEVICHE

yuzu and orange dressing, ponzu, oleum olive oil, taramasalata MO/SU/F

FETA AND PEA

whipped feta tartlet, dressed peas, mint oil, charred mangetout D/G

GAZPACHIO

burrata and garden tomato salad, sourdough croutons, basil G/D/SU

LOUMA SCOTCH EGG

farm pork, louma egg, garden salad, burnt ends, chorizo emulsion G/E

TO FOLLOW

LOUMA GRASS-FED LAMB

confit belly, pancetta and pea fricassée, courgette purée, lamb jus SU/C/D

PAN-ROASTED HAKE

sweet wine beurre blanc, prawns, broad beans, sea herbs F/CR/D/SU

32-DAY DRY-AGED STEAK DE JOUR

parmesan hash brown, garden salad, braised roscoff, charred gem lettuce, peppercorn sauce D/SU

LOUMA PORK

crispy belly, miso glazed cabbage, smoked sweetcorn, caramel shallot D/G/C

DOVER SOLE MEUNIERE

minted new potatoes, garden salad, lemon lace F/D/SU

SEASONAL GARDEN RISOTTO

roasted garden vegetables, parmesan, whipped ricotta D/SU

SUMMER LEEKS

leeks cooked over fire, potato espuma, leek ash, pickled red onions, summer truffle D/SU

TO FINISH

TIRAMISU

espresso, whipped mascarpone, chocolate, hazelnut ice cream D/SU/G

BAKED VANILLA YOGHURT

fresh mango, caramelised white chocolate, mango sorbet D

STRAWBERRY AND BASIL PARFAIT

meringue, strawberry gel, basil, cuvee sorbet D/SU/E

DOUGHNUT

whipped caramel, poached plums, plum gel, vanilla ice cream D/SU/G

HAZELNUT CHOCOLATE DELICE

soaked cherries, black cherry sorbet, crystallised hazelnuts TN/G/E/D

PEACH

vanilla panna cotta, fresh peaches, peach sorbet D/SU

SELECTION OF LOCAL CHEESE

driftwood goats' cheese, open air dairy cheddar, dorset blue, bath soft, grapes, spiced tomato chutney D/SU/G

Please let a member of our team know if you have any allergies or dietary requirements, our dishes are made at the farm and may contain trace ingredients

V – VEGETARIAN VG – VEGAN C – CELERY G – GLUTEN GF – GLUTEN FREE CR – CRUSTACEANS E – EGG
F – FISH L – LUPIN D – DAIRY/MILK MO – MOLLUSCS MU – MUSTARD PN – PEANUT SE – SESAME
S – SOY BEANS SU – SULPHITES TN – TREENUTS