

The MANOR

Father's Day 2 course lunch | 30^{pp}

Father's Day 3 course lunch | 35^{pp}

Includes a drink of choice from our house selection | please ask your server for details

Starters

Creamy asparagus soup (V)
pickled white asparagus, pea tendrils

Poached salmon (GF)
Jersey Royal salad, cucumber ribbon, lemon & dill dressing

Chicken, ham & apricot terrine
red onion marmalade, cornichon & caper salad

Desserts

Strawberry & elderflower cheesecake (V)
mint gel

Gooseberry & apple crumble (V)
clotted cream ice cream

Odney cheeseboard (V)
Somerset Brie, Cheddar cheese, Blacksticks blue, apple, celery, grapes, Odney garden chutney, crackers

From garden to table

We believe great food starts right on our doorstep. Our dedicated kitchen garden, provides a rotating harvest of fresh vegetables and herbs, we grow specifically for their flavour. We weave these harvests into our menu whenever possible, offering a true taste of the season.

*For allergen information, please ask a member of staff or refer to a menu. We store, produce and display food and drink where allergens are handled, and while we try to keep things separate, we cannot guarantee that any item is allergen-free (including vegan). *All items cooked in our fryers, including those without meat, share the same oil. This oil may contain traces of meat products and other major allergens due to shared preparation and cooking equipment.*

(V) Vegetarian (VE) Vegan (GF) Gluten Free

Mains

Roasted leg of British lamb
served with roast potatoes, honey glazed root vegetables, Yorkshire pudding, seasonal greens, sage & onion stuffing, pigs in blankets, roasting gravy

British sirloin of beef
served with roast potatoes, honey glazed root vegetables, Yorkshire pudding, seasonal greens, sage & onion stuffing, pigs in blankets, roasting gravy

Lemon & thyme chicken crown
served with roast potatoes, honey glazed root vegetables, Yorkshire pudding, seasonal greens, sage & onion stuffing, pigs in blankets, roasting gravy

Pan-seared sea bream (GF)
seasonal green medley, crushed new potatoes, salsa verde

Roasted courgette & caramelised red onion tart (V) (VE)
new potatoes, purple sprouting broccoli, garden herb pesto

RAISE A TOAST TO DAD

Any pint of Rebellion | 4

*Lager ABV 4.4% | IPA ABV 3.4% | Hazy Pale ABV 4.3%
Offer exclusive to The Manor Restaurant*

Wine of the week | 15

Discover this week's featured wine! Our chefs thoughtfully handpick a bottle to complement the season and reflect exciting new trends. Just ask your server for details

PARTNERSHIP
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