



The MANOR

2 courses | 20 per person

3 courses | 25 per person

House Breads & Butters (V)

lemon balm brioche, courgette & sun-dried tomato flatbread,
peach & rosemary focaccia, confit garlic & chive butter, roasted fig
& maple syrup butter

+ 5 supplement`

Starters

Heirloom tomato caprese (V) (GF)

buffalo mozzarella, basil emulsion, olive oil

Crab & avocado tian (GF)

mango & cucumber salsa, micro salad

Blackberry & ricotta bruschetta (V)

whipped ricotta, balsamic blackberries, micro salad, toasted pine nuts

Bourbon-glazed pork belly

peach & bourbon glaze, jalapeno slaw, sweet potato puree

Seared scallops

minted pea purée, crispy pancetta, black pudding crumb

+ 5 supplement

Desserts

Raspberry & pistachio semifreddo (V)

raspberry coulis, pistachio crumb

Buttermilk panna cotta

honey & balsamic roasted figs, walnut & prune crumb

White chocolate delice

cookie crumb, coffee gel

British cheese board (V)

Somerset brie, mature Cheddar, Blackstick blue, grapes, celery,
Odneý garden chutney, crackers

+ 3 supplement

Mains

Oven-roasted chicken supreme (GF)

truffle corn puree, wild mushrooms, potato pave, tarragon sauce

Pan-seared venison (GF)

roasted blueberries, parsnip puree, crispy cavolo nero, potato fondant,
dark chocolate jus

Tiger prawn & 'Nduja linguine

roasted crevette, confit cherry tomatoes, baby spinach, slow-roasted tomato
& 'Nduja sauce

Charred cauliflower steak (V) (VE) (GF)

garlic toasted quinoa, romesco sauce, chargrilled tenderstem broccoli,
toasted almonds

Chargrilled pork tomahawk

smoked paprika, bacon hash*, fried egg, chimichurri sauce

+ 8 supplement

Pan-fried cod

chorizo & butter bean stew, rocket & parmesan salad, sourdough crostini

+ 5 supplement

Wine of the week | 15 bottle

A carefully selected bottle of wine, to reflect seasonality
and trends. Ask one of our Partners to find out about
the offering for this week.

Cocktail of the month | 8.50

A handcrafted cocktail, infused with the feelings of the
month. Ask one of our Partners to find out more.

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. Adults need around 2000 kcal per day.

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

PARTNERSHIP
HOTELS