



The MANOR

2 courses | 20 per person

3 courses | 25 per person

House bread selection

basil focaccia, sourdough, Guinness & treacle wheaten, roasted garlic whipped butter, honey & thyme whipped butter, Leckford rapeseed oil & balsamic
+ 3 supplement

Starters

Spring minestrone (V)

spring vegetable broth, asparagus, broad beans, peas, baby spinach, pumpkin pesto, basil focaccia

Slow braised pork belly* (GF)

apple & fennel remoulade, burnt apple puree, whole grain mustard sauce, crispy cavolo nero, crackling crumb

Roasted asparagus (V)

asparagus tips, poached egg, lemon hollandaise, pink peppercorn cracker

Smoked salmon cheesecake (GF)

avocado cream, lemon & cucumber gel, cucumber ribbons

Chicken liver pate

Pickled mushroom, mushroom reduction, brioche

Desserts

Pistachio souffle (V)

pistachio ice cream

Gin-poached rhubarb vanilla sponge (V)

creme patissiere, rhubarb gel, shortbread

Lemongrass posset (V)

thyme shortbread

British cheese board

Somerset brie, mature cheddar, blackstick blue, grapes, celery, Odny garden chutney, crackers

+ 3 supplement

Ice creams & sorbets (V)

please ask your server for today's selection

Mains

Pan-roasted chicken ballotine (GF)

parma ham, pea & goat's cheese mousse, pea & tarragon puree, pickled shallots, steamed new potatoes, lemon cream sauce

Shepherd's cannon roulade (GF)

braised belly croquette*, wild garlic puree, asparagus, heritage carrot, red wine jus

Pan-fried hake

crispy chorizo, potato gnocchi, broad beans, samphire, sun-dried tomato & smoked paprika sauce

Butter-poached monkfish tail (GF)

crab & leek emulsion, charred leeks, samphire, Jersey Royal pommes Anna
+ 8 supplement

Spinach & ricotta tortelloni (V)

wild garlic puree, purple sprouting broccoli, caper brown butter

8oz chargrilled flat iron steak

choice of peppercorn, bearnaise, or blackstick blue sauce, triple-cooked chips*, vine tomatoes, portobello mushroom

+ 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. The calorie information is per portion. Adults need around 2000 kcal per day. (V) Vegetarian (VE) Vegan (GF) Gluten Free