



The MANOR

2 courses | 20 per person

3 courses | 25 per person

House Breads & Butters (V)

Spiced pumpkin bread, fig & walnut focaccia, stout rye bread, blackberry & balsamic butter, rosemary & goat's cheese butter
+ 5 supplement

Starters

Beetroot carpaccio (V) (GF)

goat's cheese, candied walnuts, orange vinaigrette

Soy, mirin & yuzu cured salmon

noodles, crispy vermicelli, apple & cucumber salad, radish, wasabi mayonnaise

Smoke duck & plum salad

watercress & pomegranate salad, hoisin citrus dressing

Wild mushroom bruschetta (V)

ruffle & garlic cream sauce

Crispy lamb belly

minted pea puree, glazed shallots, lamb jus
+ 3 supplement

Desserts

Spiced plum panna cotta (V)

roasted star anise plums, brandy snap biscuit

Chai creme brulee (V)

coconut & cardamom shortbread

Dark chocolate cremeux (V) (GF)

rum-poached pineapple, passion fruit gel, smoked sea salt, pistachio, honeycomb

British cheese board

Somerset brie, mature Cheddar, Blackstick blue, grapes, celery, Odney garden chutney, crackers
+ 3 supplement

Mains

Pan-roasted chicken ballotine

black pudding, charred baby leeks, caramelised shallot, creamed potato, thyme & blackberry jus

Pan-seared pork tenderloin (GF)

pea puree, fondant potatoes, caramelised apple, cider jus

Katsu aubergine

breaded aubergine, coconut sticky rice, chilli & spring onion salad

Pan-fried sea bass (GF)

parmentier potatoes, celeriac puree, crispy pancetta, chicory, shallot jus

Saffron & seafood risotto

mussels, squid, roasted crevettes, squid ink coral tuile
+ 5 supplement

8oz ribeye steak

Portobello mushroom, beef tomato, chunky chips, peppercorn sauce, rocket salad
+ 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