



The MANOR SUNDAY MENU

2 courses | 20 per person

3 courses | 25 per person

Starters

Lightly spiced butternut squash soup (V) (VE)
pumpkin seeds

Oak smoked salmon
*lime, creme fraiche, crispy capers**

Crispy panko crumbed goats cheese* (V)
red onion jam, pickled shallot salad

Cauliflower steak (V)
cauliflower puree, toasted almonds

Mains

*served with roast potatoes, honey glazed root vegetables,
Yorkshire pudding, seasonal greens, sage & onion stuffing, roasting gravy*

British sirloin of beef
+3 supplement

Lemon & thyme chicken crown

Slow roasted British pork

Trio of roasts - beef, chicken & pork
+6 supplement

Odney meatless roast (V)

Woodland mushroom & brie pithivier (V)

Pan seared Scottish salmon fillet
new potatoes, green medley, herb veloute

Sides

Cauliflower cheese | 5

Pigs 'n' blankets | 5

Desserts

Caramelised apple & fruits of the forest crumble (V)
vanilla custard or ice cream

Double chocolate brownie (V)
Belgian chocolate sauce, ice cream

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

Selection of ice cream or sorbet (V)

From garden to table

We grow a variety of seasonal vegetables in our very own walled kitchen garden, following our planting calendar to ensure freshness & flavour. Whenever possible, we use our freshly harvested vegetables in our roasts, depending on when crops are ready to be harvested.

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.

Cocktails | 9.95 each

espresso martini, old fashioned, margarita, negroni

*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. Key: Vegetarian (V) Vegan (VE) Gluten Free (GF) for Gluten free alternatives (ask at the time of ordering)*