



# The MANOR

2 courses 20 | 3 courses 25

## Starters

Spiced butternut soup (VE) (V) (GF)  
Sage crisp\*

Duck liver pate  
Torched orange segments, toasted brioche, red onion jam

Smoked salmon parcel (GF)  
Dill creme fraiche, beetroot crisp

Lion's mane mushroom bruschetta (V)  
Smoked garlic cream sauce

## Mains

Pan-seared chicken ballotine  
Stuffed with chorizo & sundried tomato, confit potato, basil emulsion, bacon crisp, panzanella salad

Braised beef brisket  
Whole grain mustard mash, sauteed greens, red wine jus

Mediterranean vegetable lasagne (V)  
Parmesan velouté, confit garlic bread, dressed roquette

Pan fried salmon (GF)  
Samphire, green beans, saffron potato, lemon beurre noisette

Chargrilled 28-day aged sirloin steak  
Triple-cooked chips\*, sauteed wild mushrooms, onion rings\*, salsa, bourbon BBQ sauce  
**+ 5 supplement**

Some of the accompanying vegetables in this evening's dishes have been lovingly grown and picked in The Odney Club's walled gardens.

## Desserts

Chocolate and hazelnut mille-feuille (V)  
Cherry compote

Mini cinnamon doughnuts\* (V)  
Pistachio crumb, miso chocolate sauce

Seasonal fruit platter (V) (VE)  
Selection of fruits, berry coulis

British cheese board  
Somerset brie, mature cheddar, blacksticks blue, grapes, Odney garden chutney, crackers  
**+ 3 supplement**

Selection of ice creams and sorbets (V) (VE)

Seasonal fruit salad

## Have you tried Afternoon tea?

Enjoy gourmet sandwiches, delicious cakes, and other treats, all served with a selection of tea and coffee for 19.50 per person. You can also upgrade to include a glass of bubbles or a G&T for 23

### Dietary Requirements

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)