



The MANOR

2 courses | 20 per person

3 courses | 25 per person

House bread selection

feta & olive focaccia, apricot & pistachio loaf, seeded sourdough roll, lemon & thyme whipped butter, sundried tomato whipped butter, Leckford rapeseed oil & balsamic
+ 5 supplement

Starters

Soup of the day (V)
seeded sourdough roll

Minted cantaloupe melon (GF)
heirloom tomatoes, prosciutto, balsamic glaze

Smoked trout pate
melba toast, cucumber & dill salad, lemon dressing

Confit duck terrine
rhubarb compote, cornichon & watercress salad, brioche loaf

Beetroot carpaccio (V)
goats cheese mousse, hazelnuts, horseradish dressing, micro salad

Desserts

Passion fruit & white chocolate cheesecake (V)
macarated orange, orange sorbet

Poached apricots (V)
almond sponge, apricot gel, clotted cream ice cream

Raspberry & dark chocolate tart (V)
salted pistachio crumb, vanilla cream

British cheese board (V)
Somerset brie, mature Cheddar, Blackstick blue, grapes, celery, Odney garden chutney, crackers
+ 3 supplement

Ice creams & sorbets (V)
please ask your server for today's selection

Mains

Pan seared beef medallion (GF)
wild mushroom puree, pommes anna, asparagus, red wine jus

Roasted satay chicken breast
coconut rice, sugar snap, cucumber, red chilli & basil salad

Pan fried red mullet (GF)
crushed caesar new potatoes, courgette ribbons, wilted spinach, lemon & caper butter sauce

Risotto primavera (V)
asparagus, broad bean, pea, courgette, parmesan crisp

Chargrilled swordfish steak
lemon & herb orzo, charred sweetcorn & mango salsa
+ 6 supplement

Tomahawk pork steak (GF)
garlic & parmesan new potatoes, grilled asparagus, apple & fennel salad, chimichurri sauce
+ 6 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
