



The MANOR

2 courses | 20 per person

3 courses | 25 per person

House Breads & Butters (V)

sage & truffle focaccia, caramelised red onion & goat's cheese loaf, spiced pumpkin bread, pumpkin whipped butter, maple syrup whipped butter
+ 5 supplement

Starters

Spiced squash & apple veloute (V) (VE)

toasted pumpkin seeds, truffle oil

Chicken liver parfait

pickled shallot, crispy enoki mushroom, port reduction, toasted brioche

Baked camembert (V)

rosemary & confit garlic, sweet pear & walnut chutney, baked baguette

Beef carpaccio

caper & parmesan salad, sourdough croutons, truffle oil

Pan-seared scallops (GF)

celeriac puree, crispy pancetta, sage brown butter
+ 5 supplement

Desserts

Spiced pumpkin pie (V)

pumpkin seed brittle, Chantilly cream

Pear & frangipane tart (V)

pistachio crumb, creme fraiche sorbet

Dark chocolate fondant (V)

coffee ice cream

British cheese board (V)

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

+ 3 supplement

Mains

Juniper berry crusted venison loin

celeriac fondant, sauteed wild mushroom, cavolo nero, red wine jus

Confit pork belly

burnt apple puree, pommes anna, braised red cabbage, black pudding crumb, calvados & shallot sauce

Baked cod loin

hazelnut herb crust, leek & potato chowder, crispy pancetta

Beetroot & walnut tarte tatin (V) (VE)

garlic roasted new potatoes, bitter leaf salad, watercress pesto

Butter-poached monkfish tail (GF)

curried cauliflower puree, Romesco sauce, crushed Bombay potatoes
+ 5 supplement

Pan-seared 28 day aged ribeye steak

chunky chips, grilled portobello mushroom, beef tomato, peppercorn sauce, rocket salad
+ 8 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