

# Manor Dining

Sourdough Bread

4.5

Padron Peppers

4.5

Noccellara Olives (Vgn)

4

Wild Garlic Soup (V)

*Westcombe cheddar scone*

14

Garden Beetroot Tart (V)

*White Lake goats cheese, wild herb salad*

15

Duck Liver

*brioche, salted plum, chicory*

15

Scottish Smoked Salmon

*herb crème fraiche*

16

Gloucestershire Old Spot Charcuterie

*pickles*

15

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Grilled Cornish Hake

*leek, potato, fennel, caper butter*

25

Langley Chase Farm Lamb

*creamed potato, onion, wild garlic, braising juices*

25.5

Huntsham Farm Middle White Pork Belly

*white beans, sobrassada, hispi cabbage*

25.5

Roast Cauliflower (V)

*spiced tomato, pearl barley, yoghurt, almonds*

19

Salt Baked Celeriac (Vgn)

*cordyceps mushrooms, hazelnut, truffle cream*

18

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80 % Chocolate Cremeaux

*pear, walnut*

9.5

*Perfect with a Pearspresso Martini*

Baked Alaska

*English strawberry, almond*

9.5

*Perfect with a Peppered Strawberry Sour*

Medjool Date Pudding

*muscovado, clotted cream*

9

*Perfect with a Buttered Rum Old Fashioned*

Ice Cream Sandwich

*Passion fruit & white chocolate*

9

*Perfect with a Passionfruit and Tonka Bean Martini*

Selection of English Cheese

14.5

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 13.5% will be added to your bill.*