

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 goat's cheese, wild herb salad

15

IOW Tomato

Burratta, Arbequina olive oil

14.5

Smoking Brothers Salmon

herb crème fraîche

16

Gloucestershire Old Spot Charcuterie pickles

15

Grilled Cornish Cod

leek, potato, fennel, caper

butter

25

Langley Chase Lamb

creamed potato, celeriac, 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

80 % Chocolate Cremeaux

Raspberry, rose, pistachio

9.5

Perfect with a Pearspresso Martini

Baked Alaska

English strawberry, almond

9.5

Perfect with a Peppered Strawberry Sour

**Medjool Date Pudding muscavado,
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.