



## Sunday Menu

### Nibbles

Hawkstone Beer Bread, Onion Butter (gfo,v,veo) 6

Nocellara Olives (gf,v,veo) 6

### Starters

Hand Dived Orkney Scallop, Cotswold Chorizo, Manor Garden Herbs (gf) 14

New Forest Shimeji Mushrooms, Bath Blue (gf,v) 12

Potted Pork, Sourdough Toast, Cornichons (gfo) 12

Manor Estate Watercress Soup, Fenton Farm Egg, Jersey Royals (gfo,v,veo) 12

### Mains

Rare Roast Hereford x Angus Sirloin Beef, Horseradish Ketchup (gfo) 28

Salt Marsh Lamb Shoulder, Mint Sauce (gfo) 26

Kelmscott Farm Pork Belly, Apple Sauce (gfo) 26

Crown Prince Squash & Lentil Wellington (v,veo) 24

(Roasts are served with Roast Potatoes, Manor Garden Greens, Glazed Carrot, Braised Red Cabbage, Cauliflower & Broccoli Cheese, Yorkshire Pudding & Gravy)

Fried Cornish Haddock, Ale Batter, Hand Cut Chips, Mushy Peas, Tartare Sauce (gf) 22

### Sides

Yorkshire Pudding (v) 2

Fries (gf,v,ve) 6

(v) Vegetarian, (vo) Vegetarian Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option.

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our dishes however our chefs will take extra time to ensure additional precautions are taken.