

TWINE



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Individually priced or 2 courses for £55, 3 courses for £65
both inclusive of snack, home-made bread selection, coffee or tea and petit four

FOR THE TABLE

Home-made breads and flavored butter for two £6.00

STARTERS

Hand-picked Devonshire crab £18.00
Pickled carrots, preserved lemon, Espelette chilli emulsion

Duck liver and Port cannoli £13.00
Blood orange, candied ginger, heritage beetroot

Poached leek and seaweed mosaic £13.00
Pomme souffle, peppered goats' cheese, wild garlic condiment

Crispy marinated King prawns £15.00
Compressed watermelon, sea fennel, lemongrass & coconut

Twine's BLT £14.00
Maple cured bacon, lettuce gazpacho, tomato relish, smoked mayonnaise

MAINS

Hampshire pork belly and cheek £32.00
Fennel marmalade, confit carrot, dukkah, mustard jus

Cumbrian lamb rump and shoulder £38.00
Sarladaise potato, Sprouting broccoli, goats curd, jus d'épices

Corn fed chicken supreme and confit leg £30.00
Smoked almonds, braised baby gem, black garlic, Sherry vinegar jus

North Sea halibut fillet £34.00
Togarashi, white turnip, Wye valley asparagus, aniseed sauce

Roast cauliflower steak £28.00
tandoori glaze, golden raisin, puffed wild rice, Vadouvan sauce

SIDE ORDERS - all £5 per dish

Maple glazed carrots

Tender stem broccoli, confit garlic

Ratte Potatoes, chive butter

Pommes purée, crispy onion

Parmesan and truffle fries

DESSERTS

64% Veliche Temptation chocolate coulant £9.50
Salted caramel, granola, buttermilk ice cream

Roasted white chocolate parfait £9.00
Pistachio sponge, Kent strawberries, strawberry sorbet

Mascarpone and passionfruit cheesecake £9.00
Honeycomb, lime pate de fruit, coconut sorbet

Caramelised banana mousse £9.00
Popping candy, banana cake, pain d'épice ice cream

Artisan cheese board 3 cheeses £14.00
apple & prune chutney, celery, grapes, fruit and nut loaf

4 cheeses £15.00

Your choice of:

Godminster Organic Vintage Cheddar

A rich, full-bodied cheddar with a firm, crumbly texture. Expect deep savory notes of roasted nuts, caramel, and a long, slightly tangy finish.

Croxton Manor English Brie

Soft and buttery with a delicate white rind and a luscious center. Flavours are mild and creamy, with gentle mushroom and fresh cream notes.

Cropwell Bishop Blue Stilton

Luxuriously smooth with a mellow yet complex blue character. It offers balanced flavours of sweet cream, gentle spice, and a lingering earthy richness.

Neal's Yard Creamery Ragstone Goat's Cheese

Fresh and lightly crumbly with a clean, lactic profile. Bright citrus acidity leads into grassy, herbal notes and a soft, mineral finish.

COFFEE AND PETIT FOURS £7.50

Choice of Tea from the Manor tea or coffee

Chefs selection of home-made petit fours

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes. Please inform a member of the team if you suffer from an allergy or intolerance. A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.