



## Dinner Menu

### Nibbles

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

Nocellara Olives (gf,v,veo) 6

Anchovies, Isle of Wight Tomato, Capers (gf) 8

### 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 (gf,v,veo) 12

### Mains

Aged Beef Burger, Cotswold Nduja Jam, Oglesfield, Chips (gfo) 22

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

Cotswold Chicken & Manor Estate Leek Pie, Grain Mustard Mash, Hispi Cabbage 26

Cauliflower Curry, Nori, Raisin, Almond (gf,v,ve) 20

Brixham Coley, Tomato, Squid & Olive Bolognese, Celeriac Remoulade (gf) 28

Kelmscott Pork Fillet & Belly, Apple, Fennel (gf) 32

Rare Breed Sirloin Steak, Chips, Isle Of Wight Tomato, New Forest Mushroom, Peppercorn Sauce (gf) 38

### Sides

Hand Cut Chips (gf,v,veo) 6

Koffmann Fries (gf,v,veo) 6

Buttered Maris Piper Mash (gf,v) 6

Baby Heart Gem Caesar (gf,vo) 6

Manor Garden Vegetables (gf,v,veo) 6

Please see our board for Today's specials

(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.