

Manor Rye Sourdough Bread, Olive & Thyme Focaccia
w Butter, Olive Oil & 8 Year Aged Balsamic



STARTERS

MANOR SMOKED SALMON Pickled Cucumber Pearls, Cucumber Ketchup, Dill Lemon Emulsion

MACKEREL Crab Mayonnaise, Pickle & Jellied Apple

JERUSALEM ARTICHOKE & FREE RANGE CHICKEN VELOUTÉ
Sweetbread & Black Truffle Brioche

BAKED POTATO RISOTTO Ceps & Aged Mushroom

GOAT'S CURD Poached Plums & Oat Crumbs



MAINS

VENISON LOIN Game Sausage, Maple Roast Butternut, Pickled Chinese Cabbage & Puffed Barley

STONE BASS FILLET Broccoli, Kale & Vermouth Butter Sauce

SLOW COOKED PORK BELLY, Crispy Pig Head, Salt Baked Turnip & Apple

ROAST CAULIFLOWER, Romanesco, Mature Cheddar Croquette, Sultana

TO SHARE TREACLE CURED CÔTE DE BOEUF

Ox Check, Stilton Stuffed Portobello Mushroom, Confit Garlic & Gruyere Pomme Puree, Red Wine Jus
+£15 per person

FROM THE GRILL

8oz Sirloin Steak +£5 | 8oz Fillet Steak +£10
100z Beer & Malt Marinated Chicken Supreme

All served with triple cooked Pont Neuf potatoes, Confit Shallot & Mushrooms:

Peppercorn Sauce or Café de Paris butter

SIDES all £5 Mixed Garden Leaves | Sauteed Broccoli & Anchovy Butter
Creamed Mashed Potato | Cauliflower Cheese w Nutmeg

TWO COURSES £39 | **THREE COURSES** £45

If you have a food allergy or an intolerance please ask a member of team which items are suitable.