BRUNCH



MUSHROOMS ON SOURDOUGH Sautéed Mushrooms, Poached Egg, Salsa Verde – 8

RANCHEROS

Red pepper, chickpea, cumin, onions, avocado on sourdough (served with or without poached egg) – 10

FRENCH TOASTED CROISSANT Streaky Bacon, Spiced Maple, Almonds, Roast Banana – 8

Served from 12:00 - 15:00



BREAD & BUTTER

Each – 3

'Lady Killigrew' Sourdough, Freshly Churned Butter

SIDES

Each – 4

Handcut Chips Seaweed Buttered Potatoes Market Vegetables Baby Leaf Salad & House Dressing

STARTERS

MARKET VEGETABLE SOUP - 6

GREEN EGGS & HAM Rare Breed Pork Belly, Pea Velouté, Hen Egg – 9

MANOR SMOKED SALMON Pickled Cucumber, Sourdough Croute, Baby Leaves – 9





MAINS

SUNDAY GRAZING Phil Warren Topside, Roast Garlic Rosemary Potatoes, Harvest Vegetables - 12

BERTHA PHILIP WARREN RUMP Hand Cut Chips, Skinners Onion Rings, Ale Pickled Mushrooms, Smoked Tomato BBQ – 19

RIOJA Beetroot, Red Wine Risotto, Cornish Nanny Goats Cheese – 18

THROUGH THE GAP Line Caught Fish, Seaweed, Smoked Mussels – 23







Inspired by Nature Seasons dictate the menu that takes you on a journey through nostalgia, geography and taste. Whimsical names that reflect the heritage of the dish, with food foraged not for trend but for flavour and sustainability.

DESSERT

BROWNIE



Allergens All food is prepared fresh at the manor and there are nuts and traces of other allergens in the kitchen. If you are unsure or need help please let us know and we will do all we can.

Gratuities We do add a discretionary 10% service charge. If you feel well looked after then please feel free to show your appreciation further. If service was not up to much then please tell us.

Bits & Bobs Game may contain shot, fish may contain bones, soup may contain vegetables, fruit may contain pips, pasta may contain wheat and chocolate will contain calories. Dark Chocolate Brownie, Vanilla Ice Cream – 6

KEUS KARVEN

West Country Cheese Selection, Manor Preserves, Mum's Bread Cracker – 12

TRIO OF ICE CREAM - 4







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MERCHANTSMANOR.COM/RASTELLA



CORNISH DUCK

Unique Terras duck breeds sustainably on a free-range, small-scale artisan farm nestled in the Fal Valley.

ROCK SHELLFISH

Based at Porthilly on the Camel Estuary. Growers, wholesalers and purifiers of Mussels, Oyster and Clams

MATTHEW STEVENS

Promoting the benefits of fresh fish and sustainable produce making a positive impact on our environment.

SOUTH COAST FISHERIES

Sourcing and promoting seasonal fish caught through the most sustainable methods possible.

PADSTOW KITCHEN GARDEN

4 acres of land nourished, nurtured and tended-to by 6th generation farmer and former Stein's head-chef, Ross Geach.

TREGULLAS FARM

High quality, ethical meat. Traditional grass fed ewes from the Lizard peninsular.

TREVEADOR DAIRY

Handmade, pasteruised soft cheeses made by our small but dedicated team. All made using Vegetarian rennet.

LYNHER DAIRIES

One of the most successful makers of artisan cheese in Britain. Supreme Champion at the World Cheese Awards.

DUCHY GAME BIRDS

The finest wild game from various local Cornish estates including Caerhays Castle and Tregothnan Estate.

CANARA FARMS

Growing local, specialist produce that has historically been imported from the Continent.

PHILIP WARRENS

Professional butchers who run what is probably, the oldest farm shop in Cornwall, established in 1880.

LILLIE BROTHERS

Established in 1974 as a single doorstep milk delivery round. Now a multigenerational family business.

EXMOOR CAVIAR

MATTHEW STEVENS

FISH & SEAFOOD

Sustainably harnessing the full farming potential of every aspect of our sturgeon fish.

REBECCA PROCTOR POTTERY

Bude based, Rebecca's hand thrown tableware is rich in natural resources and raw materials including clay from local quarries and beaches.

Newlyn

St lves

FARM



