

Manor Dining

Sourdough Bread

6

Padron Peppers

7

Noccellara Olives (Vgn)

5

Wild Garlic Soup (V)

Westcombe cheddar scone

15

Garden Beetroot Tart (V)

White Lake goat's cheese, wild herb salad

16

IOW Tomato

Burrata, Arbequina olive oil

15.5

Smoking Brothers Salmon herb

crème fraiche

17

Gloucestershire Old Spot Charcuterie

pickles

16

Grilled Cornish Cod

leek,potato,fennel,caper butter

28

Langley Chase Lamb

creamed potato, wild garlic, braising juices

29.5

Huntsham Farm Middle White Pork Belly white

beans, sobrassada, hispi cabbage

29.5

Roast Cauliflower (V)

spiced tomato, pearl barley, yoghurt, almonds

22

Salt Baked Celeriac (Vgn)

cordyceps,hazelnut,truffle cream

21

80 % Chocolate Cremeaux pear,

walnut

12

Perfect with a Pearspresso Martini

Baked Alaska

English strawberry, almond

12.5

Perfect with a Peppered Strawberry Sour

Medjool Date Pudding muscavado,

clotted cream

11

Perfect with a Buttered Rum Old Fashioned

Ice Cream Sandwich

Passion fruit & white chocolate

11

Perfect with a Passionfruit and Tonka Bean Martini

Selection of English Cheese 16.5

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.

A discretionary service charge of 13.5% will be added to your bill.