

# LOUNGES & LAWN MENU



## Wine

*By the glass & Carafes*

### CHAMPAGNE & SPARKLING - 125ml

Italy - Prosecco Asolo Spumante - 7  
France - Pol Roger Brut Reserve - 13

### WHITE - 175ml/500ml

Spain - Esencia de Fontana Verdejo 5.5/15  
Italy - Miopasso Pinot Grigio 7.5/21  
France - Picpoul de Pinet M 7.5/21  
New Zealand - The Crossings Sauvignon Blanc 9/26

### ROSÉ - 175ml/500ml

France - Crazy Tropez 7.5/22  
France - Sand Tropez 9/26

### RED - 175ml/500ml

France - Le Harve de Paix de l'Aude Rouge 5.5/15  
Australia - Wilderness Organic Shiraz 7.5/21  
Argentina - Cameleon Malbec 8.5/24  
Spain - Ermita de San Felices Reserva 10.5/30

### PORT 100ml

Cockburn's - 6.75  
Taylor's 10yr Tawny - 9



## Brunch

*(served from 9.30am to 11am)*

Maple and nut granola, Greek yogurt, fresh fruit, Devon honey - 5.5  
Toasted sourdough sandwich, streaky bacon - 7  
Smashed avocado, toasted sourdough, chilli oil - 8  
Add streaky bacon - 2.5  
Add eggs - 2  
Eggs on toast, fried, poached or scrambled - 8  
Add streaky bacon - 2.5  
Smoked ChalkStream trout, scrambled eggs, toasted sourdough - 10  
Lemon ricotta pancakes, lemon curd, fruit compote - 8  
Eggy brioche, streaky bacon, maple syrup - 8

## Liveners

**Aperol Spritz - 10**  
**Mango & Peach Bellini - 9**  
**Mimosa - 8.5**  
Press Orange Juice, Prosecco  
**Clyst St Bloody Mary - 11**  
Kettle One Vodka, Tomato Juice, Spices & Sauces  
**Limoncello - 4**  
**Cafe Patron - 5.5**  
**House Blanco Tequila, Aqua Riva - 5**

## Sides

Homemade warm breads to share - 5  
Chunky chips - 4  
Skinny fries - 4  
Seasonal greens - 4  
House salad - 5  
Truffle fries - 6

## Little Plates

Seasonal soup, homemade bread, Netherend Farm butter - 7  
West country buffalo mozzarella, heritage tomatoes, nasturtium pesto - 10  
Duck liver parfait, rhubarb chutney, toasted brioche - 8  
Crab tart, avocado puree, brown crab emulsion - 8  
Grilled asparagus, poached duck egg, hollandaise - 9  
**vegan alternative: extra asparagus, vinaigrette**  
Home cured Coppa ham, leaves, truffle honey, shaved parmesan - 9  
Gin cured salmon, dorset wasabi, soy and ginger dressing - 9  
Nduja scotch duck egg, yuzu mustard - 7

## Big Plates

The Manor Club sandwich, toasted sourdough, chicken, bacon, lettuce, tomato, egg mayo, skinny fries - 16  
Mexican pulled pork, pickled pink shallots, coriander rice, fresh lime, sour cream, tortillas - 16  
Half a roast jerk chicken, rice 'n' peas, mango salsa - 16  
Confit duck leg, salad, cassis dressing, toasted pine nuts - 16  
Thai green chicken curry, coconut rice, naan bread, hot lime pickles - 16  
Vegetarian Thai green curry, coconut rice, naan bread, hot lime pickles - 14  
**vegan**  
Duo of salmon fishcake, dill mayonnaise, skinny fries - 16  
Seasonal beer battered fish, tartare sauce, skinny fries - 18  
10oz rump steak, BBQ rub, skinny fries, Black garlic ketchup - 23.5  
Ground beef burger, brioche bun, Monterey Jack cheese, lettuce, tomato, bacon, homemade relish, skinny fries - 15  
Panko chicken burger, brioche bun, mayo, lettuce, tomato, bacon, skinny fries - 15  
*Fish thoughtfully sourced, in season, environmentally sustainable, rich in omega 3, low in fat and packed full of quality protein. Flying Fish Seafoods guarantee is from ship to plate within 48 hours or less.*

## Wellbeing Food Space

### ABOUT

This section of the menu is designed for those who want amazing tasting food but also stay on track from a wellbeing point of view. Head Chef Matt Mason and Tom Johnson have come together to offer a range of meals filled with nutritious ingredients to help you feel and perform at your best.

### WELLNESS BOWLS

Beetroot superfood bowl, roast and pickled beetroot, edamame beans, pickled radish, beetroot hummus, bulgur wheat salad, leaves - 13  
Beech Ridge Farm free range chicken breast, cos lettuce, Caesar dressing, anchovies, cured egg yolk and aged parmesan - 16  
Hot smoked ChalkStream smoked trout, poke bowl, sticky rice, sesame carrots, Asian slaw - 16  
**vegan alternative: smoked tofu**

### POWER SMOOTHIES

#### Cold pressed smoothies by PRESS

**Berry boost**  
Lemon, mint, strawberry, apple  
**Lean green**  
Cucumber, kale, spinach, celery, ginger, lemon, romaine  
**Clean beet**  
Lemon, ginger, beetroot, apple

## To Finish

Rum Baba, spiced pineapple, Two Drifters rum, chantilly cream - 7  
Sticky date & 'little pod' vanilla pudding, salted caramel sauce, maple & walnut ice cream - 7  
Chocolate delice, caramel glaze, vanilla panna cotta - 7  
Caramelised white chocolate brûlée, raspberry sorbet - 7  
West Country cheese platter, quince, crackers, perfect to share - 12