

LOUNGES & LAWN MENU



Wine

By the glass & Carafes

CHAMPAGNE & SPARKLING - 125ml

Italy - Prosecco Divici Organic Spumante - 7
France - Pol Roger Brut Reserve Champagne - 13

WHITE - 175ml/500ml

Italy - Miopasso Pinot Grigio 6.5/18
Argentina - Blue Horn Torrontes 6.75/19
France - Picpoul de Pinet M 7.25/21
New Zealand - The Crossings Sauvignon Blanc 8.95/26

ROSÉ - 175ml/500ml

France - Crazy Tropez 7.25/21
France - Sand Tropez 8.95/26

RED - 175ml/500ml

Romania - Frunza Pinot Noir 5.75/15.5
South Africa - The Den Pinotage Painted Wolf 7.25/21
Argentina - Tureno Malbec 8.25/24
Spain - Ermita de San Felices Reserva 10.5/30



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

Fried banana bread, whipped mascarpone,
caramelised banana - 8

Eggy brioche, streaky bacon, maple syrup - 8

Liveners

Bellini, Harry's Bar Style - 9.95

Chandon Garden Spritz - 11

Aperol Spritz - 10

Mimosa - 8.5

Clyst St Bloody Mary - 11
(Vegan & vegetarian on request)
Kettle One Vodka, Tomato Juice,
Spices & Sauces, Bacon

Limoncello - 4

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, sun-dried
tomato pesto - 10

Duck liver parfait, hazelnut, gingerbread, orange - 8

Crab tart, avocado puree, brown crab emulsion - 9

Home cured bresaola, celeriac remoulade,
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

Lamb cobbler, sage scones - 18

Confit duck leg, du puy lentils, smoked bacon - 18

Thai green chicken curry, coconut rice, naan bread,
hot lime pickles - 18

Vegetarian Thai green curry, coconut rice, naan bread,
hot lime pickles - 16

vegan

Smoked haddock fishcake, coconut curry sauce,
skinny fries - 18

Seasonal beer battered fish, tartare sauce, skinny fries - 18

10oz rump steak, cafe de paris butter, chunky chips - 24

Ground beef burger, brioche bun, Monterey Jack cheese,
lettuce, tomato, bacon, homemade relish, skinny fries - 16

Panko chicken burger, brioche bun, mayo, lettuce,
tomato, bacon, skinny fries - 16

*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

Our Wellbeing Bowls evolve with the seasons whilst keeping a keen eye on environmental impact and sustainability. Chef Matt Mason carefully creates each exquisite and nutritional plate, with emphasis on quality ingredients in their prime.

WELLNESS BOWL

Winslade superfood bowl, quinoa, spiced butternut,
saffron yogurt, roast baby artichokes, shaved fennel,
fresh mango - 16

Choose your topping:

Crumbled goats cheese

Hot smoked ChalkStream trout

Fresh Prawns

Beech ridge farm free range chicken breast

POWER SMOOTHIES

Cold pressed smoothies by PRESS

Berry boost - 5

Lemon, mint, strawberry, apple

Lean green - 5

Cucumber, kale, spinach, celery,
ginger, lemon, romaine

Clean beet - 5

Lemon, ginger, beetroot, apple

To Finish

West Country cheese platter, quince,
crackers, perfect to share - 12

Sticky date & 'littlepod' vanilla pudding, salted caramel
sauce, maple and walnut ice cream - 8

Pecan pie, banana sorbet, chocolate - 8

Cardamom and orange brulee,
cinnamon shortbread - 8

Chocolate and cherry tartlet, black cherry sorbet - 8