



MANOR LUNCH

SMALL PLATES

Pigeon breast – roasted root vegetables – chestnuts – blackberry jus • £11 (GF)

Roast beetroot – ricotta – walnut chimichurri – pickled radish • £8.5 (V- Contains Nuts)

Harissa smoked mackerel – grilled aubergine – cous cous – lemon aioli • £9.5

Padron peppers – feta – toasted almonds – pickled gooseberries – spiced pineapple chutney • £7.5 (V- Contains Nuts)

Soup of the day • £7.5

MAINS

Market fish of the day – pea fricassee – turmeric new potatoes • £17.5 (GF)

Confit duck leg – seared endive – dauphinoise potatoes – cherry jus • £15 (GF)

Coconut dahl curry – toasted almonds – mint labneh – mango chutney – flat bread • £14.5 (Contains Nuts)

Wild mushroom ragu – parmesan – polenta – seasonal greens • £15.5 (GF-V)

BOWLS

Wellbeing bowl – sticky rice – pickles – leaves – Asian slaw – tenderstem broccoli • £14.25 (GF)

Add: grilled chicken £4 | Chalk stream trout £4.5 | crispy tofu (VE) £3.5

SIDES

Chunky chips – skinny fries – onion rings – salad bowl – house slaw –
buttered tenderstem – Focaccia oil & balsamic • £4 each

DESSERTS

Sticky toffee pudding – butterscotch sauce – caramelised banana – vanilla ice cream • £9.5

Spiced Bramley apple & pear crumble – vanilla custard • £9

White chocolate & raspberry blondie – Vanilla mascarpone • £9

Westcountry cheese and biscuits • £14

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single 'serve' environment, it is not possible to guarantee no cross contamination.