



MANOR MENU

NIBBLES

- Somerset smoked applewood nuts • £5
- Real Olive Co. olives • £3.5
- Guindillas sweet peppers • £3.5
- Wild mushroom arancini - truffle - Parmesan • £5
- Asian - ginger pork belly bits • £5
- Bang Bang cauliflower • £5

Any 3 for £13

STARTERS

- New asparagus - crisp poached hens egg - hollandaise sauce • £9.75 (V)
 - Burrata - blood orange - chicory - sweet wine reduction • £10.5 (GF,V)
 - Ham hock - pea terrine - caramelised red onion chutney - watercress, rosemary focaccia • £9.5 (DF)
 - Soup of the day • £7.5
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MAINS

- Market fish of the day - spring greens - potted crab butter - charred lemon - crispy leeks • £22 (GF)
 - Steak Frites - 6oz flatiron steak - Café de Paris butter - watercress - fries • £23.75 (GF)
 - Pan fried gnocchi - spinach - beetroot - goats cheese - walnut pesto • £19.75
 - Slow braised lamb shoulder - crushed Cornish new potatoes - hispi cabbage - Salsa Verde • £25 (GF)
 - Thai green curry - sticky rice - poppadom's -mango chutney • £21
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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
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SIDES

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

- Lemon posset - poached rhubarb - shortbread • £9.5
 - Pistachio - blood orange cake - crème fraiche • £9.5
 - Sticky toffee pudding - butterscotch sauce -vanilla ice cream • £9.5
 - Westcountry cheese and biscuits • £14
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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.