

The Manor Dinner Menu – Late Summer 2021

To Start:

Mackerel, roasted and pate, crisp bread, baby onion, preserved lemon

£11

Beetroot, crumbled Goat cheddar, frisee, smoked dressing (VG, NGC)

£9.50

Sweetcorn velouté, paprika popped corn (VG, NGC)

£9

Confit rabbit terrine, chervil, parsnip, blackberry (NGC)

£11.50

To Follow:

Lamb Shoulder, kohlrabi, baby turnip, boulangère (NGC)

£26.50

Nuffield Farm 8oz Rib eye steak, heritage tomato, king oyster mushroom, bone marrow and chive butter (NGC)

£44.50

Cod fillet, tomato broth, fennel, carrots, pickled black mustard seeds (NGC)

£25

Pork Tomahawk, Romesco, stem broccoli, apple (NGC)

£23.50

Caponata, courgette and black quinoa, almonds, Pak choi (VEG, NGC)

£19.50

Sides all £5

Boulangère potato, stem broccoli with toasted almonds, hand cut chips or simple leaf salad

To Finish:

Lavender crème brulee, meringue, berries (NGC)

£9

Sticky toffee pudding, Vanilla bean ice cream, caramelised hazelnuts, tuille

£9

“Ethical Addiction” coffee parfait, chocolate sponge

£9

Our selection of ice cream and sorbets

£7

The Manor Cheese board

We believe in always having a rotating selection of cheese`s from the Cotswold and the UK. This allows us to try and select our personal favourites for you to enjoy. Served with the usual suspects, Chia biscuits, chutney, fruit and roasted nuts. Please speak to your server for today`s choices.

3/4/5 £9/£11/£13

Tea/ Coffee and Petit Fours (inquire about today`s selection)