

LAVENDER
restaurant



A LA CARTE MENU

Focaccia bread, Deep Emulsion

STARTERS

Slow cook kohlrabi steak, £12

Madame Jeanette kosho, cucumber salad, sundried tomatoes, finished with dry granola and herb oil (V, GF)

Pan-Fried Scallops £16

Passion fruit salsa, Dill emulsion, Toasted almonds, Smoked Canadian Pancetta (GF)

Slow-Cooked Pork Belly, Sweetcorn Purée, Seared King Prawn, Guinness and £13

Gin Glaze, and Baby Watercress

Salmon and Beetroot Gravlax £13

Horseradish Emulsion, Pickled Radish, Beetroot Gel, Buttermilk, Crostini, and Caviar

Ham Hock Croquette £11

Leek ragout, emulsion, Finished with Parmesan

MAINS

Pork Loin £30

Polenta, Apple Gel, Roast Butternut Squash, Baby Spinach, Demi-Glace Sauce, Crispy Onion (GF)

Fillet of Beef £39

Mille-feuille, mushroom ketchup, dried cherry tomatoes, tender stem broccoli, glazed peppercorn sauce (GF)

Pan fried Seabass £30

Artichoke puree, smoked pancetta, chicory, baby leeks, cockles', crispy parsnip, caviar, lemon emulsion.

Butternut Squash Quinoa Fritter £23

Green Buttermilk Sauce, French Beans, Pickled Carrots, Smoked Almonds (Vegetarian & Vegan, Gluten-Free)

Calabrian Hake Roulade £28

Confit Carrots, Steamed Pak Choi, Curry Fumet Sauce, Crispy Noodles, and Red Trout

All our meat is high welfare & free range or naturally wild. Sourced locally from Vicars Game in Berkshire.

All our fish is ethically sourced from day boats in Cornwall and delivered daily by New Wave Seafood.

Our fruit and vegetables are sourced locally from the Vale of Evesham, the Wye Valley or surrounding British countryside.



Our menu contains allergens. If you suffer from an allergy or intolerance, please do let a member of the restaurant team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT. (V) Vegetarian (VG) Vegan (GF) Gluten Free

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SIDES

Weston Manor House Salad	£5
Triple Cooked Chips	£5
with Parmesan and Parsley	
Add Truffle Oil (Optional) £1	
Sautéed Green Vegetables	£5

DESSERTS

Deconstructed Limoncello Tart	£10
Italian meringue, lime granola, and lemon balm (GF)	
Add shoot of Limoncello (25ml) £5.00	
Weston Manor Tiramisu	£10
Coconut Oats	
Selection of Cheeses	£16
Crackers, Quince, Truffle Honey (GF)	
White chocolate and pistachio parfait	£12
Manor crumb, strawberries	
Chocolate mousse	£11
Coconut ice cream, fresh berries (GF)	
Selection of sorbets (VG)(GF)	£7

DESSERTS WINE & PORT (50ml)

Tokaji, Late Harvest, Disznoko, Hungary	£8
Kopke Fine Ruby, Port	£7
Kopke Fine Tawny, Port	£7
Fonseca Vintage Port, 2010	£18
Vin Santo del Chianti, Padre Casale, Italy	£7
Barolo Chinato, Cocchi, Italy	£9



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