

W E L C O M E T O

## *Lavender Restaurant*

A T W E S T O N M A N O R H O T E L

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Set within Weston Manor Hotel, Lavender Restaurant brings together the romance of a historic Oxfordshire manor with a fresh, seasonal way of dining.

Our cuisine is international in spirit, led by French technique and shaped by the best of modern British cuisine. Each menu is designed around flavour, balance and the finest produce available to our chefs.

We are proud to work closely with local farmers, growers and specialist suppliers. Our meat is high welfare, free range or naturally wild; our fish is ethically sourced from Cornish day boats; and our fruit and vegetables come from the Vale of Evesham, the Wye Valley and the surrounding British countryside.

*The name Lavender was chosen to express the calm, fragrant elegance of the manor and its country setting: refined, welcoming and quietly memorable.*

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*International cuisine with French technique and British seasonality*

SUNDAY ROAST

2 Course

3 Course

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Focaccia,  
house-whipped butter £6.50

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*Starters*

**Charred smoked Cornish mackerel**

*Fennel and orange marmalade, toasted crostini (gf option)*

**Glazed peach, heritage tomatoes and burrata  
salad**

*Pickled shallots, spiced dukkah, basil (gf option, vegan option)*

**Brandy chicken liver parfait**

*Apricot gel, buttered brioche (gf option)*

**Asparagus and goat's cheese mousse**

*Lemon curd, almond crumb, chive oil (gf option)*

**Smoked Applewood Cheddar croquettes**

*Truffle mayonnaise, aged Parmesan*

*Mains*

**Cornish cod loin**

*Carrots, fennel jam, Alfredo pesto, toasted hazelnuts (gf)*

**Aged Beef Sirloin**

*Garlic & Rosemary Roasted Potatoes, Guinness Yorkshire  
Pudding & Spring Greens*

**Cauliflower fritter**

*Spiced couscous, yogurt emulsion (veg, vegan option)*

**Cotswold chicken supreme**

*Rosti potatoes, confit tomatoes, glazed baby carrots, rich  
thyme jus (gf option)*

**Roasted fillet of pork**

*Pommes puree, apple texture, courgette flower, crispy sage,  
cider reduction (gf option)*

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*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.*

*Desserts*

**Bronte chocolate and hazelnut cannolo**

**cremeux**

*Pistachio ice cream*

**Yorkshire rhubarb, strawberry and stem ginger**

**crumble**

*Madagascar vanilla bean ice cream*

**Selection of sorbets**

*(vg, gf)*

**Passion fruit and mango cheesecake**

*(gf)*

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*Lavender Restaurant*

Please inform a member of staff of any allergies or dietary requirements.

A discretionary service charge of 12.5% percent will be added to your bill. All prices include VAT.

(v) vegetarian (vg) vegan (gf) gluten free