



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

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.

International cuisine with French technique and British seasonality

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

S A M P L E S U N D A Y R O A S T

2 Course

3 Course

*Focaccia,
house-whipped butter*

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)*

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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