

A LA CARTE MENU

On All Dinner Bed & Breakfast Packages a £25.00 allowance per person is applied
Anything over this will incur a supplement charge

STARTERS

Parsnip And Potato Soup (V) <i>Truffle Oil</i>	£6.00
Beetroot Gravadlax <i>Horseradish Cream & Beetroot Gel</i>	£8.50
Black Pudding Scotch Egg <i>Crispy Pancetta & Potato Cake</i>	£8.00
Baked Somerset Camembert (For 2 To Share) (V) <i>Rosemary & Garlic Crostini</i>	£14.00
Broccoli Cakes (VE) <i>Mango & Roasted Corn Salsa</i>	£8.00

HOME COMFORTS

8oz Manor Burger <i>Streaky Bacon, Cheddar Cheese, Gherkin, Ketchup & Skin on Truffle Fries</i>	£14.00
Crispy Buttermilk Chicken Breast <i>New Potatoes, Avocado & Tomato Salad</i>	£15.00
Malt Smiths IPA Battered Cod & Chips <i>Crushed Peas, Tartare Sauce, Lemon</i>	£14.00
Lentil, Spinach & Sweet Potato Burger (VE) <i>Fries, Smoked Tomato Sauce</i>	£13.00
BBQ Sticky Platter (For 2 To Share) <i>Ribs, Chicken Wings, Roasted Cauliflower, Onion Rings & Grilled Garlic Corn On The Cob With Truffle Fries</i>	£24.00
Also Available In A Single Portion	£14.00

(V) = Vegetarian, (VE) = Vegan

Please advise your waiting staff of any dietary requirements or allergies

A 10% discretionary service charge will be added to your bill

All prices are inclusive of VAT at the current standard rate

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MAIN COURSES

Smoked Salmon Flatbread <i>Balsamic Glazed Red Onion</i>	£15.00
Sweet Potato, Asparagus & Feta Salad (V) <i>Roasted Walnut Dressing</i>	£15.00
8oz Sirloin <i>Skin On Truffle Fries & Roast Bone Marrow with A Cambozola Butter</i>	£26.00
Thai Seabass <i>Asian Vegetables & Steamed Jasmine Rice</i>	£18.00
Spiced Cauliflower Steak (VE) <i>Truffle Fries, Grilled Mushroom, Balsamic Roasted Tomatoes</i>	£14.00

SIDE DISHES

Skin On Fries (VE)	£4.00
Skin On Truffle Fries (VE)	£4.50
Rocket & Parmesan Salad (V)	£4.00
Sauté Potatoes with Garlic & Thyme (V)	£4.00
Halloumi Fries with Cajun Mayo (V)	£4.50
Steamed Spinach (VE)	£4.00
Buttered Leeks (V)	£4.00
Seasonal Mixed Vegetables (VE)	£4.00

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DESSERTS

Chocolate Tart (V) <i>Peanut And Dark Chocolate Soil & Frozen Banana Yoghurt</i>	£9.50
Raspberry Parfait (V) <i>Basil And Framboise Macerated Raspberries</i>	£9.00
Trio Of Desserts (V) <i>Chocolate Brownie, Rum Baba & A Strawberry Shot</i>	£9.00
Selection Of Sorbet or Ice Cream (V)	£6.00
Cheese From Local Counties (V) <i>Fruit Bread, Oatcakes & Sweet Apple Chutney</i>	
	3 Cheeses £9.00
	5 Cheeses £15.00

DESSERT WINE

	Bottle
Weingut Paulinshof, Brauneberger Juffer, Riesling, Spätlese, 2014 <i>Mosel, Germany</i> Harvested when the grapes are fully ripe, gives this wine an off dry profile with a bold presence. It has notes of lemon and citrus, yellow apple and peach, as well as tropical flavours of pineapple.	£50.00
Domaine de Barroubio, Muscat de St. Jean de Minervois, 2018 <i>Languedoc, France</i> Highly floral, tropical nose. Pears, lychee, pineapple mixed with Jasmin and orange flowers. Not overly sweet and nicely balanced	£30.00 375ml
The Noble Wrinkled, Riesling, d'Arenberg, 2018 <i>McLaren Vale, Australia</i> It's a very pretty and lifted nose with fruit characters of fresh apple, mixed peel and rose petals with a spicy background of star anise, cinnamon sticks and a hint of white pepper.	£35.00 375ml

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