

THE MANOR HOUSE

SAMPLE TASTING MENU



Available if the full table chooses this menu

Amuse bouche

Asparagus velouté, quails egg, pancetta

Vidal Sauvignon Blanc, Marlborough, New Zealand

Carpaccio of Cotswold venison, blueberry jelly, watercress, girolles à la grecque, Lords of Plenty

Dashwood Pinot Noir, Marlborough, New Zealand

Sorbet palate cleanser

Fillet of red mullet, courgette, bok choy, gnocchi, shellfish consommé

Lolo Albarino, Rias Baixas, Spain

Fillet & shin of beef, bone marrow duchess potato, duxelle ravioli, cherry tomato and kale salad

Vistalba Corte Cabernet Sauvignon, Malbec, Mendoza, Argentina

A choice of three local cheeses from our cheese tray,
served at your table with grapes, apple & apricot chutney, quince, truffle honey

Jean Loron Montvallon Macon-Lugny, Burgundy, France

Rhubarb, caramelised custard, yoghurt granite, jumbo oats

Lucien Lurton et Fils Sauternes, Bordeaux, France

8 course tasting menu £65 per person

A selection of six tasting glasses chosen by our Sommelier is available at £30 per person
or a selection of five tasting glasses and three Ports at £35 per person

An optional service charge of 10% will be added to your bill when dining in the restaurant and will be shared
equally between the staff.

Please note: the prices and items listed on these menus are subject to change, and occasionally it is not possible
to reflect this immediately on the website. We apologise if any inconvenience is caused.