

MANOR
HOUSE

LINDLEY



The Lantern Room

À la carte

From the Pantry

Eel, Apple & Potato Croustade

Parmesan & Black Truffle Sablé

Smoked Scallop Roe Taramasalata

Virtuous Ale Sourdough, Whipped Pork Fat & Ampersand Dairy Butter

From the Larder

Guinea Fowl, Smoked Ham & Black Pudding Galantine, Waldorf Salad 14

Set Yellison's Crowdie, Blackcurrant, Lemon Thyme & Beetroot 12

Torched Whitby Mackerel, Radish, Labneh, Pickled Cucumber & Lovage 12

Citrus Cured Trout, Blood Orange, Fennel & Crème Fraiche 12

From the Stove

Honey Glazed Yorkshire Duck, Pear Caramel, Salsify & Bitter Leaves 34

Skrei Cod with Scallop & Mussels Mousseline, Dulse & Caviar Sauce 32

Salt Aged Herefordshire Beef Fillet, Maitake & Bourguignonne Sauce 36

Jerusalem Artichoke & Chestnut Agnolotti, Trompette's & Black Truffle 26

Sides

Heritage Molyneux Kales, Horseradish Dressing 5

Ratte Potatoes Dressed In Wild Garlic, Tunworth Cheese Sauce 6

Purple Sprouting Broccoli, Maple Nduja & Pumpkin Seeds 5

From the Pastry

'Manor House Ferrero Rocher' 10

Tomlinson's Rhubarb & Madagascan Vanilla Mousse, Blood Orange 8

Coconut, Mango & White Chocolate Bavarois, Passion Fruit & Lime Sorbet 8

Artisan Cheeses From The Courtyard Dairy, Crisp Breads & Preserves 15

Nespresso Coffee & Sweets 6

For allergens and dietary requirements please speak to a member of the team