

MANOR  
HOUSE

LINDLEY



*The Lantern Room*

# À la carte

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## *From the Pantry*

French Toast with Prosciutto

36 Hour Virtuous Sourdough, Whipped Pork Fat & Cultured Butter

## *From the Larder*

Caramelised Artichoke Custard, Preserved Walnut, Apple & Celery 10

Chicken Galantine, Celeriac Puree, Walnut, apple 13

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

Salmon & Lobster Ravioli Glazed in Nduja, Roasted Shell Bisque 12

## *From the Stove*

Peppered Wild Venison, Celeriac Puree, Pear & Chocolate Sauce 34

Roasted Bass, Shetland Mussels, Caramelised Onions & Coastal Herbs 32

Salt aged beef Filet, Roscoff, Maitake, Marrow 32

Jerusalem Artichoke & Chestnut Agnolotti, Wild Mushrooms, Chestnuts & Truffle 26

## *Sides*

Grilled Molyneux Kales, Horseradish Dressing 5

Manor House 'Chips', Brown Butter Hollandaise 6

Purple Sprouting Broccoli, Wild Garlic & Tunworth 5

## *From the Pastry*

'Manor House Ferrero Rocher' 10

Chestnut & Pear Mousse, Caramelia Cremeux & Meringue 8

Madagascar Vanilla & Blood Orange Cheesecake, Mango & Lime Sorbet 8

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

Nespresso Coffee & Sweets 6