

From the Pantry

Oyster Macaron, Oyster Emulsion

Tunworth, Onion & Ale Croustade

Eggy Bread, Coppa Ham, Pickled Walnut

Virtuous Ale Sourdough, Whipped Pork Fat & Ampersand Dairy Butter

From Thearder

Green Pistachio, Black Fig & Duck Galantine, Bitter Leaf Salad 14

Roasted Ruby Beetroot, Kidderton Ash, Lemon Thyme, Berries 12

Orkney Hand Dived Scallop, Cauliflower, Sticky Grains, Truffle 16

Earl Grey Tea Smoked Glenarm Salmon, Winter Radish, Bergamot 12

From The Stove

Peppered Venison Loin, Muscade Pumpkin, Chestnuts & Bitter Chocolate 38

Wild Sea Bass, Shetland Mussels, Red Pepper Bouillabaisse Sauce 38

Locally Shot Mallard, Salt Baked Celeriac, Pear, Cumberland Sauce 38

Roasted Hen Of The Woods Mushroom, Jerusalem Artichoke & Miso Velouté 30

Purple Sprouting Broccoli, Lemon & Garlic Dressing, Aged Parmesan 5

Pink Fir Apple Potatoes, Chive, Smoked Garlic Hollandaise 6

Grilled Hispi Cabbage, Roasted Hazelnut Dressing 5

From The Pastry

Manor House 'Ferrero Rocher' 10

Caramelised Apple & Frangipane Tart, Calvados Caramel, Clotted Cream Ice Cream 8

Blackberry Mousse, Beetroot & Hibiscus Sorbet 8

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

For Afters

Nespresso Coffee & Sweets 6

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